

Business

THE NATIONAL

PROVISIONER

JUNE 15 • 1946

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THE NATIONAL PROVISIONER

Volume 114

JUNE 15, 1946

Number 24

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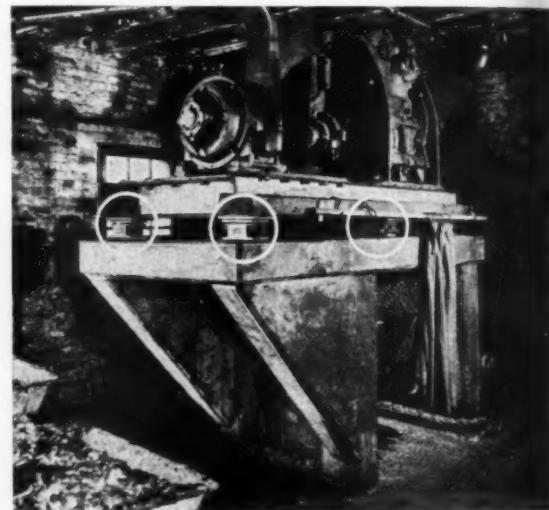
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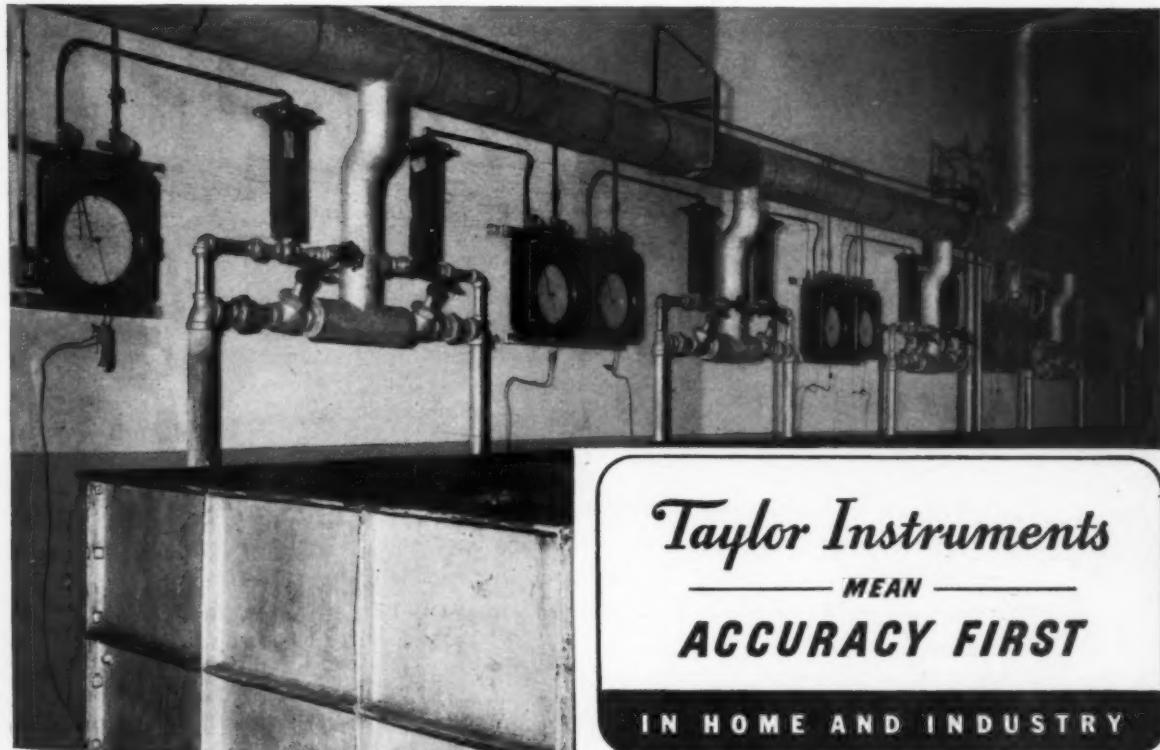
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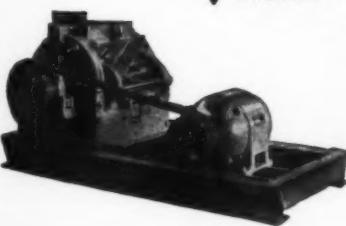


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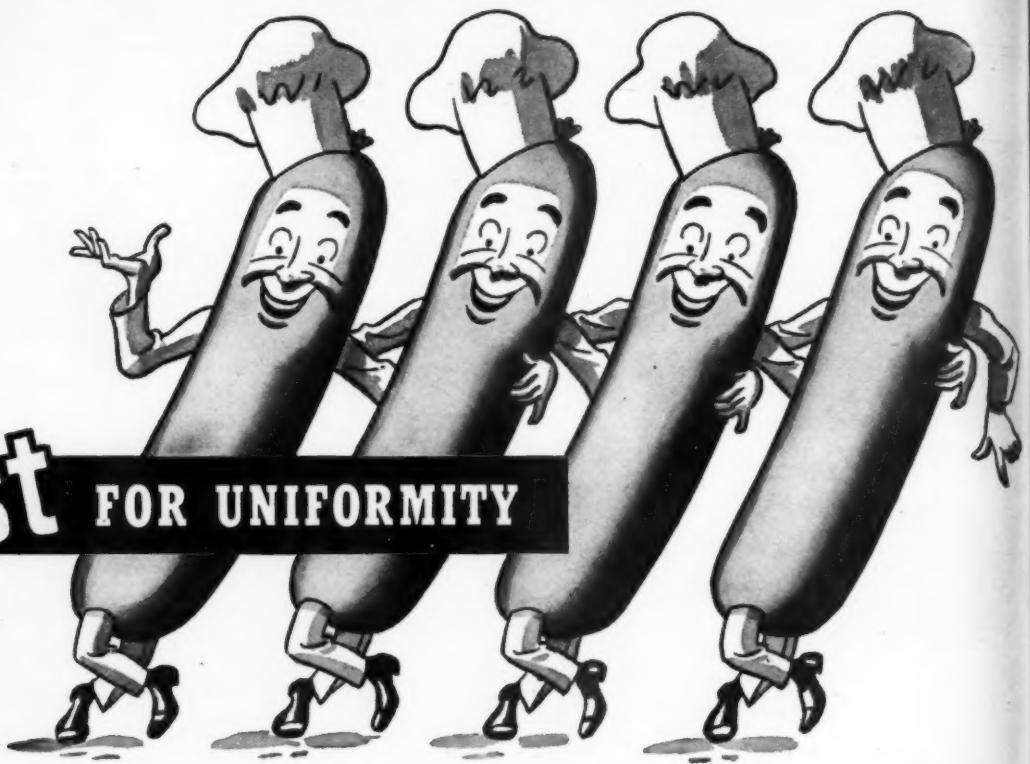


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**Over 470 Court Actions
Started by OPA Against
Kill Control Violators**

More than 470 court actions to stop illegal meat slaughtering have been taken against alleged violators of the new slaughter controls set up by the Office of Price Administration since the first of May, the price agency announced this week. Most of these actions have been injunction suits to halt diversion of the meat supply to the black market.

To show the fast increasing tempo of its enforcement program, OPA pointed to the weekly increase in number of cases brought under the new slaughter controls. For the week ended May 3 there were two cases; May 10, 20 cases; May 17, 54 cases; May 24, 197 cases; and May 31, 200 cases.

These actions, OPA said, related directly to the slaughter control program. They were only part of the 1,132 legal proceedings against pre-retail violators during May in the agency's stepped up drive on the meat black market.

"This is only the beginning," OPA officials declared. "We expect to continue vigorous enforcement until the meat black marketers are suitably penalized and driven out of business. During the first four weeks of the drive, total actions increased steadily from 100 the first week, 121 the second, 217 the third, 323 the fourth, to 371 during the week ending May 31."

During this time, 54 criminal prosecutions were started by United States attorneys against flagrant violators. Other criminal prosecutions are being prepared.

Besides criminal prosecutions, injunctions and treble damage suits, suspension order proceedings to put violators out of business have been taken. In addition, subsidies will be withheld from slaughterers who are found to be violating regulations.

While all these actions have been against pre-retail operators, where OPA believes most of the black marketing originates, the price agency's enforcement staff, which has been increased, also is concentrating its program to maintain retail ceiling prices by bringing court actions to suspend the license and close the shops of flagrant violators.

RETAIL DEALERS TO MEET

The sixty-first annual convention of the National Association of Retail Meat Dealers will be held in Cleveland, O., August 4 to 8, in Hotel Statler. The program will include a number of panel discussions of interest to packers.

**Senate Approves Death Sentence
of Meat and Livestock Controls**

PROSPECTS for removal of controls on meat and livestock prices by June 30, or earlier, appeared bright this weekend as the Senate passed by a vote of 53 to 11 a one-year extension of the Emergency Price Control Act containing the McFarland death sentence for meat and livestock ceilings.

The Senate and House bills now go to a conference committee. The House bill, although differing in form from the Senate measure, and lacking the definite provision requiring meat and livestock price decontrol, is just as unacceptable to stabilization officials. Just before the final Senate vote, Democratic leader Barkley reported that President Truman had advised he would be compelled to veto the legislation as passed by the House. Barkley expressed the hope that the Senate-House committee, working on the two bills, may develop a measure "more satisfactory" than either.

Big Fight in Committee

There have been reports this week that the Administration strategy would be to let the Senate bill go through without delay and turn loose the heaviest pressure on the House-Senate committee to develop a more acceptable compromise.

Observers believe that in the event the OPA extension bill becomes law before June 30, it is not beyond the realm of possibility that controls on livestock and meat might be suspended before that date. On the other hand, until the legislation finally becomes law it is practically impossible to predict what may be expected.

The heart of the Senate bill insofar as the meat industry is concerned is the provision:

"3 (A) Price controls with respect to livestock, poultry and eggs, and food and feed products processed or manufactured in whole or substantial part from livestock, poultry or eggs, shall be removed not later than June 30, 1946."

While this section of the bill would eliminate controls over meats, edible fats, tankage, blood, etc., apparently ceilings would still apply to inedible fats, hides and other non-food and non-feed products of the industry.

The National Renderers Association comments that while it has not been

possible to secure an official interpretation as to whether oil and fat bearing animal wastes, bones, shop fats, tallow, greases, hides, etc., are to be construed within the definition of livestock food and feed products, nevertheless it is likely that such materials will have to be included sooner or later because of the following:

(a) An inter-government interpretation pertaining to government purchases of food products defines food products as including "vegetable and animal fats and oils" (this definition has only the status of a "bureau ruling" and would be subject to legal challenge); (b) most observers think that, as a practical matter, if controls are taken off some livestock products, they must be taken off all livestock products, (c) animal proteins, which would be exempted under the amendment, can only be made by the processing of intermediary materials; therefore, it would be illogical, impractical and impossible to retain for long a semblance of price controls on such intermediary materials and other end products like tallow and greases occupying the same respective position in the process as animal proteins.

Ceilings Can be Reinstated

It should be noted also the Senate bill contains a paragraph authorizing the Secretary of Agriculture to certify to the Price Administrator, with the written consent of the price decontrol board, that an agricultural commodity (including meat) is in short supply and that maximum prices must be re-established on it to effect the purposes of the act. The Price Administrator, upon receipt of such certification, must re-establish price control on the commodity named.

Meat is already in short supply and will probably continue so for a considerable period after June 30. It would be possible for the Secretary of Agriculture, during the early part of July, to certify that meat is in short supply and, with the consent of the price decontrol board, get ceilings re-established. Thus the action of Congress in abolishing price control over meat on June 30 could be upset by the Secretary of Agriculture on July 1.

Retention of this section of the bill in the final measure might exercise a restraining influence over advances in

(Continued on page 10.)



ST. LOUIS PACKER OPENS ONE-BED F.I. BEEF KILLING UNIT

KEY TO FIRST FLOOR PLAN

Numbers shown on the floor plan below indicate the following pieces of equipment or facilities: 1) Calf hoist; 2) Knocking pen; 3) Gates by which hoisting area can be converted into shackling pen for small stock; 4) Pritch plates; 5) Head cabinet; 6) Stationary head stand; 7) Head table; 8) Pluck table and sterilizers; 9) Paunch dump; 10) Stationary washing and shrouding platform; 11) Movable calf viscera table, calf working platform and leggen and shavers platform; 12) Scale; 13) Wrapping table, and 14) Opening to basement.

IN A new one-bed beef plant—that of the Gruensfelder Packing Co., St. Louis, Mo.—are found many of the efficient arrangements and refinements which are usually considered practical only in the case of larger volume operators.

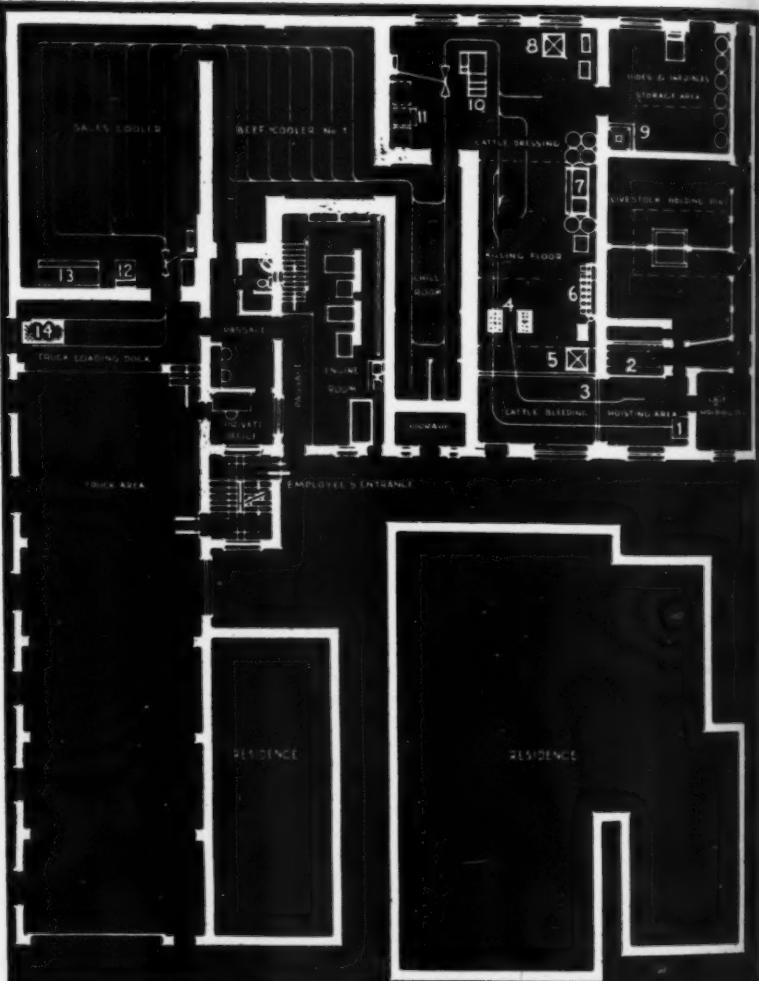
The new plant, in which killing started on June 3, has been granted full federal inspection. It is located in a mixed commercial-residential neighborhood and occupies the site of an older structure which had been operated by the Gruensfelder family for a number of years. Only a small section of the former plant was retained in constructing the new.

Because of its location the plant operates under certain restrictions; inedible material is not processed in the plant and live animals are trucked into it in small lots, sufficient to maintain operations for only a few hours. All movement of raw material and finished product is by truck; livestock is unloaded and inedible material loaded from the alley side of the plant, while dressed beef, veal and lamb move out through the combination loading dock and garage which faces the street. The ground area available for the structure was limited to approximately the same amount occupied by the former establishment.

Compact and Efficient Unit

In the face of these limitations, the firm of Dohm & Nelke, architects and engineers of St. Louis, has succeeded in designing a compact, flexible and efficient unit which can handle 12 to 14 cattle and equivalent small stock volume per hour. In it, at the direction of Louis J. Gruensfelder, president of the firm, are incorporated many refinements which will reduce maintenance costs, provide desirable working conditions and enable the firm to merchandise its products most effectively.

The structure is of concrete and brick



designed to fit in with the Gruensfelder residence which occupies part of the property fronting on the street (see photo at top of page). The residence

shares the frontage with the combination garage-loading dock and the plant proper lies behind these.

The walls of every room, hall, etc.

in the Gruensfelder plant (except the engine room) are glazed tile from floor curb to ceiling. One sales cooler and one holding cooler are finished in white decorative tile with black tile bands. The extensive use of this type of material should keep painting and cleaning costs low in years to come. Almost all windows in the plant are of glass block with ventilators.

Livestock holding pens are housed in the plant in a large room finished with glazed tile and floored with concrete. Both walls and floor can be cleaned readily. The pens are of heavy timber with posts running down to about 2 in. from the floor level where they rest on metal spindles set in the concrete. As noted previously, livestock trucks are brought into the alley back of the plant and are unloaded directly into the building; the animals move through a passage into the holding pens. In the case of cattle the pens will hold about one-half day's slaughter.

On the killing floor the knocking pen gate is raised and lowered by an air hoist with the controls running over pulleys to a point at one side of the gate where the operator is not endangered by the cattle as they tumble out. As shown in the photo on this page the plant is also equipped with a vertical hoist for lifting calves and sheep to the killing rail. The beef hoisting area can be closed off by gates into a shackling pen when small stock is being handled.

Working Conditions Pleasant

The killing floor is equipped with modern electric beef hoists, a stationary calf-beef head rack and offal handling tables. Movable platforms used in dressing operations are wheeled but have levelers on two legs to hold them firmly in place when in use. Windows in the monitor roof over one section of the killing floor can be opened and an exhaust fan is mounted in one of them. When it is used in conjunction with the ventilation openings in the glass block windows, etc., the air in the killing room can be changed once every one and one-half minutes. Wearing quality of the floor in this room has been improved by employing a topping which contains a mixture increasing the density and hardness of the concrete.

Hides and viscera and fat go into a room next to the killing floor where the paunches are opened and flushed down the sewer. The inedible material is then placed in drums which are picked up at frequent intervals by rendering companies. Hides are also taken from the plant for curing.

After passing the built-in wash and shrouding rack and over the track scale the cattle move into the initial chill cooler which will hold about 30 head and is maintained at 30 degs. F. or below. From it the cattle go into a chill-holding cooler with a capacity of around 100 head and, after chilling, are transferred into the sales cooler with about 100-head capacity. All coolers

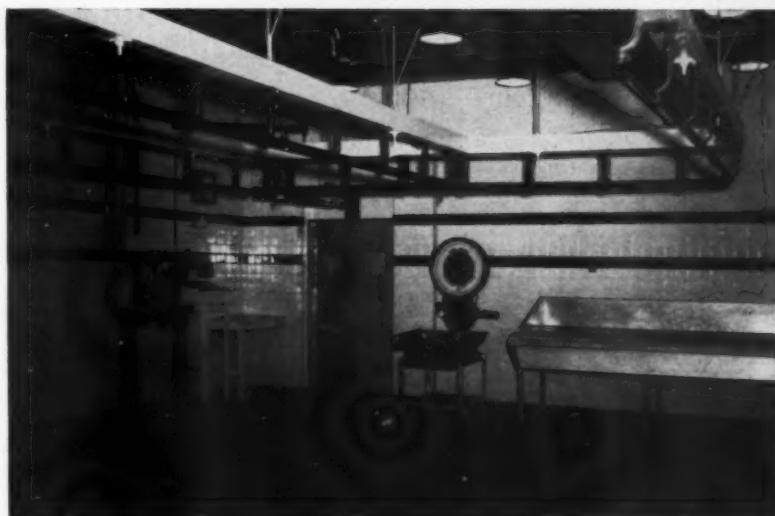
(Continued on page 29.)



KILLING FLOOR
AND COOLER

TOP: Looking down length of killing floor. Note glazed tile walls, glass block and clear working space. RIGHT: Hoisting area which can be converted into shackling pen for small stock. Note calf hoist and air lift on knocking pen gate. White door leads to small stock holding pen. BELOW: High-low rail sales cooler with capacity of 100 head. Darkness of the floor is due to green sawdust in use at the time photograph was taken.

Moors



Let Gas Heat Cut Summer Fuel Bill

DURING the coal shortage some packers considered the possibility of using gas as a substitute fuel. While it is impractical in many instances to employ gas in year-round firing, some meat industry firms have found it advantageous to use this fuel for steam generation during the summer months.

One firm, for example, which has recently installed a gas burner in its boiler for use during the summer, estimates that the seasonal saving will amount to at least \$3,000.

The economy of gas heating during the summer months is primarily due to the very favorable seasonal industrial rates offered by the utility companies whose large winter home heating demand is curtailed, while their gas producing and distributing capacity is the same. The arrangement varies from locality to locality, but generally the utility undertakes to supply the packer with gas at the low rate for a minimum of six months and a maximum of nine months. However, since the gas rates spiral upward during the winter season, the gas burners must be auxiliary equipment. Auxiliary gas equipment has been installed with both coal and oil-fired boilers and the possibility of cutting the fuel bill by 36 per cent, as one packer has done, is worth investigating.

Other Advantages of Gas

Apart from the cheapness of the fuel, gas firing has other advantages to recommend its use during the summer months. Cattle and hog runs are now light and spotty and frequently the packer has to govern his killing time by his unpredictable livestock receipts. One packer visited recently had his killing gang scattered as extra help throughout other departments until sufficient stock arrived for slaughter; another worked his killing gang a half hour and then had to send them out for dinner until more livestock arrived. Some houses are only killing five days a week and others are getting erratic and late starts. With coal-fired stokers, and to a lesser extent with oil-fired burners, it is difficult to meet the shifts in steam demand that are brought about by the changing kill schedules.

Gas-fired boilers, however, can be

regulated to the minute. Quick closing of the gas feed regulator, either by hand or automatic control, reduces the gas flow to nothing. At the same time, the full heating power can be turned on just as easily. It is estimated by operational personnel that gas-fired boilers can be producing steam at the desired pressure in sufficient volume to hold a load in 45 minutes. Gas-fired boilers can also be adjusted readily to meet even the most sharp changes in load demands.

Coal, on the other hand, requires a furnace temperature that is much higher than that of gas for proper combustion—2,500 degs. F. as against 1,900 degs. To get the coal-fired boiler to the desired temperature is a slow process; once the fire has been allowed to die down, it is a back-breaking job to hold steam pressure and take care of sudden demand.

Cleanliness and Coolness

During the summer months, the cleanliness and coolness of gas firing are additional advantages that recommend it. In a coal-fired boiler room the higher combustion temperature and the need for barring the fires adds to the heat around the plant and puts an additional load on the refrigeration system in direct proportion to the proximity of the boiler room to the coolers. Coal has the additional problem of dust control. Both coal handling and ash removal add to the cleanup problems during the summer months when windows and doors are open.

The big advantage of summer gas firing is economy. One midwestern packer who recently installed gas firing equipment has two 300-h.p. water tube boilers which operate at 150 lbs. steam pressure. One of the boilers is now equipped with four gas burners and will handle the summer load, while the other boiler will be operated as a coal-fired unit and will be used during the winter months. If the need ever should arise, the plant engineer estimates that he can convert the gas burner into a coal-burning unit in 24 hours. During the summer months boiler room personnel freed by the gas burner can be employed to ready the coal burner for the winter and to give the refrigeration machinery the addi-

tional attention it requires during the season. By using gas during the summer it is estimated that the packer will save \$3,000 in fuel costs—the difference between coal and gas—besides the expense of ash removal which runs about \$700 per season.

In another plant the packer has two 250-h.p. boilers, both of which are equipped with combination oil and gas burner arrangements. Steam is generated at a pressure of 140 lbs. In this plant the gas comes through the meter and is boosted by a fan blower to 13 oz. pressure. While the gas comes into the boiler room in a 10-in. line it is reduced as it is forked to the various pipes until it reaches the burners in a 2-in. line. Each of the two boilers has a series of four gas fire boxes which have 20 gas jets apiece. The gas boxes are arranged two on each side of the boiler, with the oil burner unit, which is used during the winter months, located in the center. The gas flow to the boilers is regulated by a butterfly valve which, in turn, is controlled by the boiler pressure.

Fuel Bill Down 36%

The air flow into the boiler is regulated by hand louvers in the front part of the gas burner. Each of the burners has a pilot light. The boilers supply heat and power requirements for a 2,500-head daily hog kill and a 100-ton and a 30-ton refrigeration compressor. The firm is very pleased with the gas burner since it has not only maintained a constant steam load but it has also cut the plant's fuel bill 36 per cent during the months when gas is used from the amount that would be paid for fuel oil.

In another plant a 125-h.p. Scotch marine boiler is fired to hold a 75-lb. pressure. This boiler is likewise a combination gas and oil unit. In this installation the fire door was removed from the boiler and a circular burner fitted into the fire door. The burner has 14 spaced gas burner tips at the end of $\frac{1}{4}$ -in. nipples within the 2-in. feed pipe. The unit has forced draft furnished by a 2,500 cfm blower which creates a 2-in. vacuum on the feed pipe. The novel feature of the installation is that the whole unit is controlled by a level that regulates the stack draft, the feed force draft, and the fuel flow, be it gas or oil. The house handles a kill of 300 head of cattle per day and has two 30-ton ice machines that are steam operated; however the main refrigeration load is supplied by a 75-ton diesel-powered ice machine.

Gas firing has made it possible for the plant to regulate boiler usage according to actual needs. On days when there is no kill, or after a very light kill, the boiler is shut down. The unit has been in operation for six summer heating seasons and there has been no need to replace the burner tips. The company estimates that it has saved about 36 per cent on its summer fuel bill.

For packers who have stoker-fired boilers it is interesting to note that

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Facts vs. Fiction in Prices Paid for Beef

"Fictional" prices and "factual" prices of beef have been compared and are shown in a table compiled by the American Meat Institute.

"Fictional" prices for typical popular cuts as shown below in the first column are prices at OPA ceilings, which OPA has told consumers would rise should OPA pricing regulations and subsidies be removed. "Factual" prices as shown in the second column are average actual prices paid for beef in stores, as shown by reliable independent shopping surveys.

The figures include prices charged by stores abiding by OPA ceilings and those charging above OPA ceilings. It will be seen that most consumers, in order to get these popular beef cuts, are paying black market prices about 30 per cent above OPA ceilings.

In the third column are shown the peak prices which were reached during the inflationary period after World War I, the figures being for May, 1919:

Cuts (Beef)	OPA Ceiling Prices	Actual Prices Paid	Peak after War I
Round Steaks.....	40.8c	53.5c	41.6c
Rib Roasts.....	32.6	42.5	35.2
Chuck Roasts.....	30.1	39.1	29.7

Figures in the first two columns are based on recent shopping surveys made in 11 cities by independent research agencies. Source of the third column is the U. S. Bureau of Labor Statistics, Bulletin No. 334.

ADVANCES IN MEAT CANNING TOLD BY CANNER INSTITUTE

During the war 40 varieties of canned meat were shipped to American servicemen overseas. Of the 40, American housewives know only 12, such as corned beef hash, chili con carne and pork loaves. Many of the other 28 varieties developed for Army use are now being introduced to the public in a widespread program of the Can Manufacturers Institute to stimulate the sales of products in cans. The institute believes that such ready prepared meat dinners as ham and candied sweet potatoes, pork and applesauce, roast beef and gravy should be gratefully received in a busy world.

The institute is issuing recipes, news and feature articles through every available channel. These are furnished regularly to 4,500 newspaper editors, 411 magazines and 650 radio broadcasters. The facts of can manufacture and canning industry progress are distributed to 400 consumer directors of public utility organizations and the home economics directors, dietitians and nutritionists of 300 large companies. The information is also reaching 250 chairmen of women's clubs, parent-teacher associations and Red Cross nutrition classes.

To supplement this program, Mrs.

Harriet Sabine, director of consumer information for the institute, is appearing on radio broadcasts heard throughout the United States. The publicity story is also aimed to break down the popular misconception that it is not safe to leave food in cans.

BOX CAR DEMURRAGE UP

As a means of augmenting the supply of scarce box cars, the Interstate Commerce Commission has reinstated its emergency scale of demurrage rates. Effective June 15, Service Order 369, which was suspended April 3, will again take effect. Demurrage charges will be imposed on closed box cars at the rate of \$2.20 per day for the first two days or fraction thereof, \$5.50 for the third day, \$11.00 for the fourth day, and \$16.50 for each succeeding day. The \$2.20 per day debit charge on closed box cars included in average agreement may be off-set or reduced by accrued credits, as provided in applicable demurrage tariffs; however, the charges for the third or later days are not subject to such off-set or reduction.

ESCALATOR CLAUSE FOR USE IN CCC CONTRACTS

An "escalator clause" has been approved by the U. S. Department of Agriculture for inclusion in contracts negotiated by meat packers in connection with the sale of any and all meat products, including canned meats, to the meat merchandising division of the Production and Marketing Administration of the USDA. This escalator clause was prepared as a result of recent conferences in Washington between members of the industry and USDA officials.

The escalator clause provides for such contingencies as increases in ceiling prices of the commodities involved, increases in livestock prices, reductions in subsidies or the cancellation of price controls. It sets forth the terms under which the CCC or the vendor may terminate the contract in the event of any of the above developments and states how the CCC will compensate the vendor for special packaging materials on hand at the time of contract termination.

PACKER LOSES OPA APPEAL

An appeal of the James Henry Packing Co., Seattle, Wash., taken to the ninth circuit court of appeals on the west coast at San Francisco, Calif., was decided in favor of the OPA by the federal judge of the appellate court. The court upheld a judgment of \$21,726 against the large independent Seattle packinghouse in favor of the OPA.

Nevertheless, the OPA (also rushing an appeal from district judge Charles H. Leavy's 1945 decision because it did not secure treble damages of \$57,448) did not obtain the penalty that it asked. The court of appeals confirmed only the total judgment of \$21,726 in accord with the earlier decision.



NOT EVEN A VIENNA SAUSAGE IN THE HOUSE

Emphasizing, not without a touch of humor, the acute meat shortage in Vienna, Austria, is this scene snapped by an UNRRA photographer showing a Viennese butcher, with nothing to sell, asleep in the corner of his shop in Erdesberger Strasse. Plenty of meat ration coupons are in evidence, but no meat.

SYLVANIA CASINGS



*-for Uniform Slices
to the Last Cut!*



The full-rounded ends of Sylvania Casings allow uniform slicing right down to the last cut . . . make possible attractive, even stacks in the display case.

Sylvania Casings have important functional qualities, too. Strong and easy to stuff and tie, they facilitate processing . . . minimize breakage in the steam room . . . cut down rejections.

You're sure of a distinctive trademark treatment with Sylvania Casings. Multi-color work is a specialty. We will be glad to help you in creating the most attractive design for your casings.

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*Reg. Trade Mark

Senate Passes OPA Bill

(Continued from page 13.)

livestock and meat prices since the industry would conceivably suffer considerable losses in the event of re-establishment of price controls.

The Senate bill also contains a paragraph providing that when any subsidy is reduced or terminated, the maximum prices applicable to the products shall be correspondingly increased.

On June 13 the Senate rejected the Thomas amendment to the banking and currency committee bill. The Thomas amendment, which would have taken the place of provision 3(A) quoted above, was in some respects more desirable from an industry standpoint since it would not only have provided for decontrol of livestock and its products, timber, petroleum, milk, poultry, fish, grain, peanuts and other agricultural commodities, but it would also have prohibited the re-establishment of ceilings on such products.

Just before the measure was passed the Senate approved an amendment calling for decontrol by June 30 of tobacco and petroleum and their products. Another late amendment would permit manufacturers or processors to sell their products at the price per unit he charged during the base period (October 1 to October 15, 1941) plus an amount equal to the increase in the weighted average of the per unit cost of a reasonable number of typical manufacturers or processors with respect to each product with adjustments for differences in sizes, qualities or other characteristics.

Major provisions of the Senate OPA extender, in addition to the death sentence on meat and livestock price control, would:

- 1: Extend the price agency one year, until June 30, 1947.
- 2: Direct the OPA administrator to remove controls on all non-agricultural products not important in relation to business or living costs by the end of the year. This, presumably, would include luxury items and non-essential goods.
- 3: Direct removal of controls over non-agricultural commodities of which the supply exceeds the demand.
- 4: Set up a three-member price decontrol board with power to order removal of specific price ceilings if it finds appeals justified.
- 5: Give the Secretary of Agriculture authority to name agricultural products in short supply which should be kept under price control, and the authority to issue orders to OPA for lifting ceilings to stimulate production.
- 6: Instruct OPA, upon recommendation of the Secretary of Agriculture, to remove ceilings on non-essential agricultural products by the end of the year.
- 7: Reduce government subsidies for the fiscal year ending June 30, 1947, from approximately \$2,000,000,000 to \$1,100,000,000, with the stipulation that prices must be allowed to increase on

NEW YORK STATE DEALERS PLAN COOPERATIVE PLANTS

Plans are being prepared for the establishment of several cooperative slaughterhouses to be operated by New York state retailers to ensure their meat supplies during coming months, it was reported this week following the annual convention of the New York State Association of Retail Meat Dealers.

Retailers in New York city have already put up money for five cooperative killing plants that will be able to serve 500 dealers, according to Samuel Morganroth, association counsel. He described the project as a stock subscription venture and said the plants would begin operating within 60 days. He indicated that the action is partly in answer to the purchase of meat plants by chain stores and predicted that there will be formidable competitive conditions when price controls are lifted.

David Deerson, chairman of the board of directors of the association, is head of a committee to organize retailers in several parts of the state into cooperatives that would buy and slaughter livestock and distribute the meat among the members.

Counsel Morganroth predicted that meat prices would go down in three weeks after price controls are removed. He explained that he did not mean prices would necessarily be lower than present ceilings, but that they would recede from the prevailing levels of today, which are black market prices substantially above the legal maximums.

commodities from which subsidy support is withdrawn or reduced. Food subsidies would be forbidden after May 1, 1947.

8: Abolish "MAP"—OPA's maximum average price order—which was designed to keep the production of low priced clothing going at pre-war rates.

9: Grant a 5 per cent increase in maximum prices for cotton textiles to manufacturers who have met specified production goals.

10: Prevent OPA from ordering reduction of normal peacetime trade discounts and mark-ups of wholesalers and retailers of "reconversion items."

11: Force OPA to add increased costs to pre-war prices in fixing manufacturers' price ceilings.

12: Remove controls June 30 on leaf tobacco and petroleum and their products, including cigarettes and gasoline.

13: Require the OPA to obtain consent of the U. S. district attorney before instituting prosecution against price control violators.

14: Force OPA to allow pre-war profit margins above costs in fixing ceiling at wholesale and retail. This is similar to provision voted earlier for manufacturers.

Coincident with the arrival on the

Senate floor of the banking and currency committee's bill extending the Emergency Price Control Act (including a provision to decontrol livestock products and meat), Chester Bowles, Director of Economic Stabilization, pointed to a sharp decline in livestock marketings as evidence that the proposal to eliminate meat price controls had resulted in withholding of livestock from market in anticipation of higher prices.

Bowles pointed out that livestock marketing abruptly declined simultaneously with introduction of the decontrol amendment on May 25. For the weekly period ended June 1, marketings dropped 24 per cent below the preceding week, compared to a decline of 9 per cent for the corresponding period in 1945. He said that the tendency to withhold livestock from market began late in April after the House passed a price control extender which held out promise of substantial increases in meat prices. During the six weeks period from late April to the first of June, the drop in 1946 stockyard receipts was nearly double the seasonal decline for the 1945 period—39 per cent compared with 21 per cent.

Challenge OES Charges

Early this week the American Meat Institute challenged the Office of Economic Stabilization's assertion that packers are withholding meat from the market. The AMI described the statement as "pure fiction and a reckless distortion of facts." The Institute said:

"The facts are: (1) The legitimate industry because of strangling OPA controls is having a difficult time getting any meat at all. Packers who ordinarily handle a very large proportion of meat produced under federal inspection currently are able to operate at only one-fifth of normal capacity in beef and at a greatly reduced percentage in other meats. (2) The government is taking large quantities of legitimately produced meat from seasonally reduced receipts of livestock. And (3) great quantities of meat are being diverted to dishonest channels because legitimately operating packers cannot compete with the black market under OPA restrictions. It will be obvious that the legitimate meat industry has no meat to withhold."

"The OES statement says a meat famine is due in a week because of alleged withholding of meat, partially by packers. The fact is the country's average consumers already are confronted with an acute meat scarcity caused largely by the OPA-created black market, especially in beef. Retail meat counters tell that story."

"Then OPA announces an alleged decrease in black market operations, basing this on federally inspected slaughter figures. Here is more fiction. Federal inspection has nothing whatsoever to do with black market operations, such as the paying of over-OPA compliance ceilings for livestock, selling of meat for more than OPA ceilings, upgrading, etc. Federal inspection has to

do only with sanitary operation of meat packing plants and inspection to insure fitness of meat for human consumption. And OPA knows this."

The slaughter control program "doesn't help bring prices down," A. B. Maurer, president of the National Independent Meat Packers Association, declared this week in reply to a statement by OPA Administrator Paul A. Porter that the program is helping to bring about better distribution of short meat supplies. Mr. Maurer contended that OPA is trying to retain price control through distribution control, and that this is the same as trying to make "one horse do the work of two."

The NIMPA president charged that

when OPA lost control of livestock prices and allowed black market operators to bid up the price of cattle above the limits for legitimate slaughters, it created a situation where no amount of distribution control could take the market from the illegal buyers.

"Quotas are essentially not workable, though they are theoretically sound," he said, and pointed out that prices are now higher than when the quota system was started. Mr. Maurer declared that for two weeks quotas did some good, but after black buyers became convinced that enforcement measures had not tightened up, they came back into the market.

OPA Administrator Porter claimed in

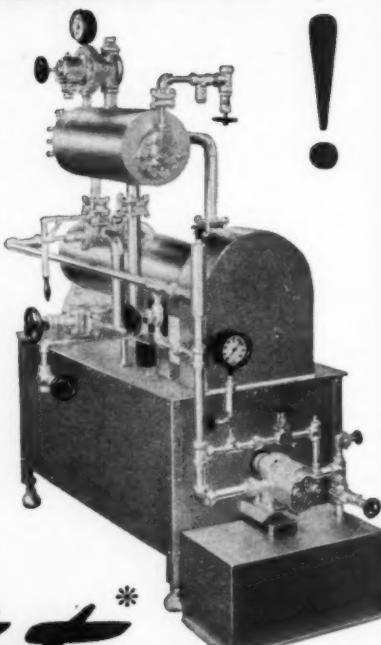
his statement that operation of the control program as an aid to distribution is shown in the fact that production of meats under federal inspection rose substantially during the first four weeks after the program was put into effect on April 28.

Comparing federally inspected slaughter during the four-week period immediately preceding and following April 28, Mr. Porter reported that production of meat under federal inspection rose 9 per cent for the period April 28 through May 25 over production during the period March 31 through April 27. This achievement was made in face of the fact that total livestock receipts in 12 large terminal markets declined 6 per cent during the first four weeks the slaughter program was in operation.

FAR FASTER.....

...and More Dependable

THE VOTATOR's lard processing speed is synonymous with dependability. Continuous flow through a closed mechanism excludes moisture, permits complete control, assures uniformly white, smooth finished lard. Assures processing economy too. In less than 18 square feet of floor space, this virtually automatic VOTATOR unit chills, plasticizes, aerates 3000 to 4000 pounds per hour, with minimum attention, no waste of materials. The Girdler Corporation, Votator Division, Dept. NP 1-3, Louisville 1, Ky.; 150 Broadway, New York 7, N. Y.; 617 Johnston Bldg., Charlotte 2, N. C.



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A GIRDLER PRODUCT

THE CONTINUOUS, CLOSED LARD PROCESSING UNIT

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FEDERAL COURT RULES MPR 574 IS VOID AND CANNOT BE ENFORCED

Basing his decision on a ruling of the Sixth Circuit Court of Appeals that a regulation issued by the Stabilization Director but administered by OPA is open to challenge, Judge Claude McColloch in Federal District Court for Oregon has refused to enjoin Ben Levy, doing business as Central Market, from violation of MPR 574.

After noting that the undisputed testimony of the slaughterer was that he could not operate under the regulation and remain in business, the court declared that MPR 574, as construed and sought to be enforced by the Price Administrator, is void and unenforceable.

The judge pointed out that the Court of Appeals rule "reaches the iron wall behind which the successive price administrators have ruled as administrative absolutists." He said that the fact that the Stabilization Director had appointed the Price Administrator to enforce the regulation did not clothe it with immunity.

The decision is important to companies faced with injunction suits on cattle purchases.

PROTEIN MEAL CONTROLS TIGHTENED BY USDA ORDER

The U. S. Department of Agriculture has tightened controls over the bartering of protein meal and soybeans so as to keep these products moving in normal trade channels. Action was taken in an amendment of WFO 9. The amendment provides that no person during any calendar month shall receive or direct the delivery of protein meal whether by purchase and sale, trade, barter, gift, loan, exchange or otherwise, in any quantity in excess of the total quantity of meal received by him during the corresponding month of 1945.

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A MESSAGE TO THE MEAT INDUSTRY

10 BIG ADVANTAGES OFFERED INDUSTRY IN THE "UNION PACIFIC WEST"

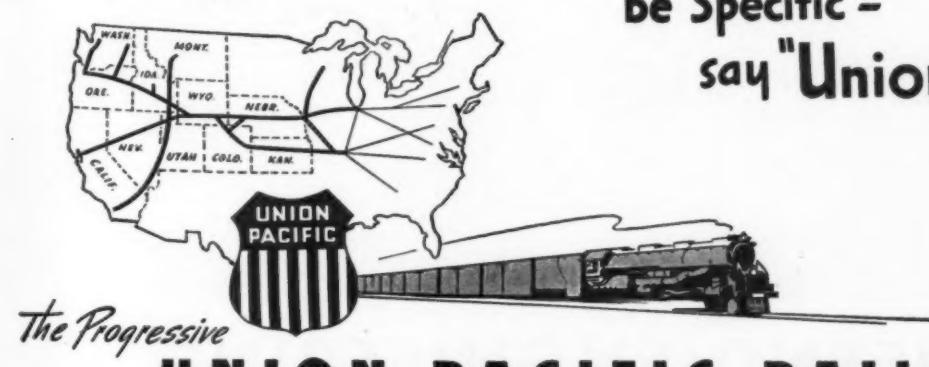
- 1 AVAILABILITY OF RAW MATERIALS
- 2 ADEQUATE SOURCES OF POWER
- 3 OPPORTUNITY FOR DECENTRALIZATION
- 4 NON-RESTRICTIVE LEGISLATION
- 5 LARGELY NATIVE-BORN LABOR AVAILABLE
- 6 HEALTHY LIVING CONDITIONS
- 7 GOOD SCHOOLS
- 8 GROWING CONSUMER MARKETS
- 9 INCREASING INDUSTRIAL DEVELOPMENT
- 10 FAVORABLE DISTRIBUTION FACILITIES*

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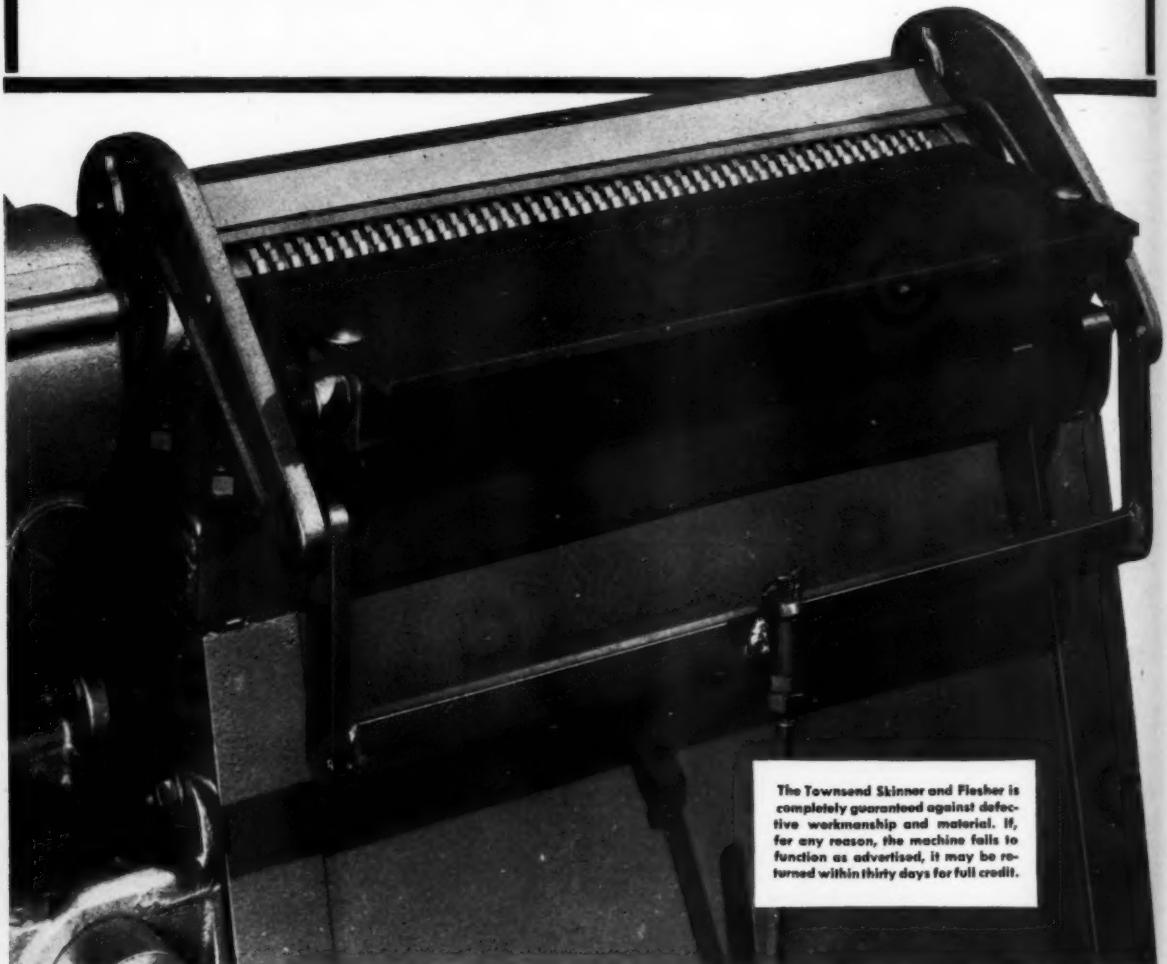
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Up and down the

MEAT TRAIL

Personalities and Events of the Week

• The Industrial Safety Commission of Ohio has announced that the Carl Ritterberger packinghouse in Dietz Lane was among the firms receiving safety merit certificates for 1945.

• The Scranton, Pa., board of zoning appeals has affirmed the action of Joseph A. Corcoran, superintendent of building inspection, in denying a permit to Max Chakofsky to rebuild an abattoir.

• George Lawrence Tamblyn, 56, a livestock dealer at the Kansas City stockyards for more than 30 years, died recently. He was formerly a livestock buyer for the Cudahy Packing Co., entering business for himself in 1916.

• The Mayfair Meat Packing Corp., Cohoes, N. Y., has been formed by John Carr and John Hafner to deal in a general line of meats and supplies. It is a successor to Carr Brothers.

• Hugh H. Bridgford, president of the Bridgford Co., San Diego, Calif., processors of frozen foods and meats, recently announced the appointment of Henry Goudge as controller. Goudge has had a wide background of experience in the field, having formerly served as executive accountant on the staff of the controller of Consolidated Vultee Corp. and as an accountant with Arthur Young and Company.

• Thomas E. Wilson, chairman of the board, Wilson & Co., Chicago, announced last week that the board of directors had elected

Thomas B. Freeman, of Winnetka, Ill., a director to fill the vacancy caused by the death last April of A. A. Sprague. Freeman is president of Butler Bros., which he joined in 1929. He was previously in business for himself in Arkansas, from 1910 to 1929. A graduate of the University of Arkansas, he also holds an Honorary LLD from that university. He is president of the Chicago Association of Commerce and is a member of many civic and social organizations in Chicago.

• Lincoln D. Jones arrived in Los Angeles on June 7 to assume his duties as western representative of the American Meat Institute, succeeding Floyd Forbes, who resigned recently. Lincoln



T. B. FREEMAN



TALKS OVER MEAT PROBLEMS WITH HOTEL CHEFS

Don P. Tyler (left), meat specialist of the National Live Stock and Meat Board, in kitchen of the Leamington hotel, Oakland, Calif., exchanging ideas with Chef Victor Galli (center) on practical ways of cutting meat, as Gordon Huber, chairman of the domestic trade committee of the Oakland Chamber of Commerce, looks on. The Board has just concluded a nation-wide program to assist the National Restaurant Association and the American Hotel Association and other food service organizations in utilizing the available meat supplies to best advantage.

has set up temporary headquarters at the Constance hotel, Pasadena, pending reopening of permanent offices either at San Francisco or Vernon.

• A slaughterhouse costing \$35,000 is being erected by the Kent Provision Co., Ravenna, O., which is owned by Herbert Hameister. It will be located on the site of the present plant.

• William L. Geissert, 64, partner in the Casa Grande Sausage Co., Phoenix, Ariz., died recently. Mr. Geissert went

to Phoenix in 1931 from St. Joseph, Mo., where he had been associated with Swift & Company. Prior to entering a partnership in the Casa Grande firm, he was employed by the A-Z Meat Packing Co.

• Roy J. Burns, of Carroll, Ia., was elected president of the Iowa Refrigerated Locker Association at its recent convention.

• Joseph C. Smyth, 79, Rochester, N. Y., a salesman for Swift & Company for 30 years prior to retiring in 1935, died recently.

• F. A. Torrence, 76, assistant secretary and treasurer of the Heil Packing Co., St. Louis, died suddenly at his home on June 6. He had been connected with the company for the past 26 years, first in the capacity of office manager and later as assistant secretary and treasurer.

• Robert Stern of L. Stern & Sons, a fat rendering firm, has purchased a tract of more than seven acres in Kearny, N. J., adjoining its property which it will use for expansion.

• Nettleton Frozen Food Lockers, Nettleton, La., owned by A. L. Lowery and C. C. Gordon, will soon be in operation. The plant contains 350 lockers.

• A fine of \$25,000 and costs was imposed on the American Meat Co., Cleve-

North Carolina Packer to Erect \$150,000 Plant

The Twin City Packing Co., Winston-Salem, N. C., is building a new plant in that city which company officials state will be the largest packing plant in North Carolina. The enterprise, which is expected to triple the company's facilities, is being constructed at a cost of \$150,000. It is expected to be completed by late summer or early fall, according to G. M. Wilson, secretary and treasurer of the firm.

The plant will be equipped to slaughter and process 400 to 500 head of cattle a week and an equivalent amount of hogs and calves. Employment will be increased to 100 from 35.

land, O., by Federal Judge Emerich B. Freed last week for "continuous and flagrant overcharges" in violation of OPA price ceilings. It was the heaviest fine in the history of the Cleveland court in connection with OPA violations.

● **William A. Pipping**, 84, retired meat distributor in Los Angeles and on Catalina Island for 50 years, died recently.

● **O. D. Osborn**, superintendent of the plant of Armour and Company at La Plata, Argentina, South America, recently visited friends and relatives in St. Joseph. He was born in that city and started his packing career with Armour at the Chicago plant.

● **Dr. Thayer D. Hendrickson** has been named to direct the meat and packing plant inspection program in Little Rock, Ark., succeeding **Bernard Faisst**, who has resigned. A graduate veterinarian from Texas A. and M., Dr. Hendrickson also will serve as assistant to **Dr. T. M. Dick**, city veterinarian.

● The Swift & Company unit at Lake Charles, La., entertained some 50 4-H club boys at a barbecue at its plant on June 8. The boys were winners in the spring calf scramble and during the afternoon drew calves which they are to raise and exhibit at a livestock show next year.

● **Morris A. Arnold**, 80, well known breeder of fine livestock, died recently in Seattle. He had an outstanding career with the First National Bank of Seattle, and had been a director of many business enterprises in Seattle.

● In order to fulfill his new government contracts for meat for overseas shipment, **C. H. Christiansen**, of Tillamook, Ore., plans to construct a \$25,000 meat packing and processing plant next to his present plant. The new building will be 100 by 60 ft.

● **Irv and Cap Busse**, of the Packers Commission Co., Chicago, on a recent visit in the East, attended the sixteenth annual conference of the Harvard Business School Alumni Association. The all-day meeting on global problems of peace featured nationally prominent speakers.

● **Joseph Schulman**, 61, president of the Queen Leather Goods Co., Inc., New York, died, June 8, after a long illness. He was born in Poland and came to this country in 1904. Twelve years later he established the leather company which he headed until his death.

● **Mrs. Rose Levin**, wife of **William Levin**, founder and president of Levin and Sons, Philadelphia wholesale meat firm, died recently at her home.

● **Henry Starnes**, former retail grocer, has announced that he will build a \$125,000 meat packing plant at Corpus Christi, Tex., as soon as architect's plans are completed and materials become available. The plant will be located on a six-acre tract between Shell road and Highway 9. It will operate under federal inspection. The plant will have a capacity of 200 head of cattle and calves per day and 75 hogs per hour. Plans include 61,200 ft. of cold storage

Kosher Meat Packing Firm Organized in East

The American National Kosher Provision Corp. has been incorporated under the laws of the State of New York, with 200 shares without par value. The certificate of incorporation was drawn up by Sneedler, Schulman & Andron, of New York city.

Nathan Sneedler, who will act as counsel for the company, said that the organization plans extensive operations throughout the country. It will manufacture and distribute kosher meat products including fresh, salted, smoked, canned, cooked and uncooked meats, specializing in foods required by delicatessen stores and lunchrooms. Initial output will be 100,000 lbs. of processed meat a week, and this will be increased as rapidly as equipment can be installed and outlets provided. The main manufacturing plant will be located in Brooklyn and other branches will be established later. The company will operate a federally inspected plant.

One of the objects of the new company is to provide employment for veterans, and they will be given first preference on all available jobs, company spokesmen said.

space. The building is being planned to allow for future expansion to double the beef and veal kill capacity and quadruple the original refrigeration space. Starnes plans to operate a wholesale meat business and do custom killing. Colley and Christian are the architects.

● The annual meeting of the National

Live Stock and Meat Board will be held Wednesday and Thursday, June 19 and 20, in the Palmer House, Chicago. J. W. Rath, chairman, will preside at the two-day session. Reports on the past year's activities of the various departments will be given.

● Construction of a \$30,000 plant for the manufacture of greases and tankage from animal carcasses will begin in the next few weeks at Little Rock, Ark. **Hendrix Lackey**, executive director of the State Resources and Development Commission, has announced. Owners include **Gordon Campbell**, **Douglas G. Brown**, **Leo J. Byrne**, **A. B. Cobb**, **Kee and Mervin J. Perry**.

● **Max J. Pincus**, president, M. J. Pincus Co., Philadelphia, has announced that his son, **Stanley G. Pincus**, who was recently released from the U. S. Army Air Forces, has joined the firm, effective June 19.

● **G. A. Althaus**, vice president of Oscar Mayer & Co., Madison, Wis., while in Chicago last Thursday, entertained **Dr. S. Quisling** of Madison and a few of his Chicago friends at dinner at the Red Star Inn.

● **J. I. Hunter** has been promoted to general manager of the Armour and Company plant in Grand Forks, N. D. He entered the employ of Armour in 1933 at St. Joseph, Mo., in the hog buying division.

● **Arthur M. Bridges**, of St. Joseph, Mo., employee of Swift & Company for 44 years, the last 13 as traveling auditor for the firm, retired recently.

● The John Hilberg & Sons Co., Cincinnati, filed motion on June 12 asking to enter the injunction suit contesting incorporation of Golf Manor, a proposed new political subdivision in which is



MORRELL PERSONNEL DEPARTMENT IN NEW OFFICES

The personnel department of the Ottumwa, Ia., plant of John Morrell & Co. was recently moved from the company's general office building to new quarters in a building directly across the main gate from the office. The structure, modern in design, has no windows, depending on air-conditioning for a continuous flow of fresh air. Besides individual offices, the building contains conference rooms for sessions with plant employees and for foremanship training. In charge of the department is Philo J. Larrabe, who directs plant employment, the medical and first aid unit and employee welfare.

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THE "FLIP" TESTER

An ingenious device for looking into 1948

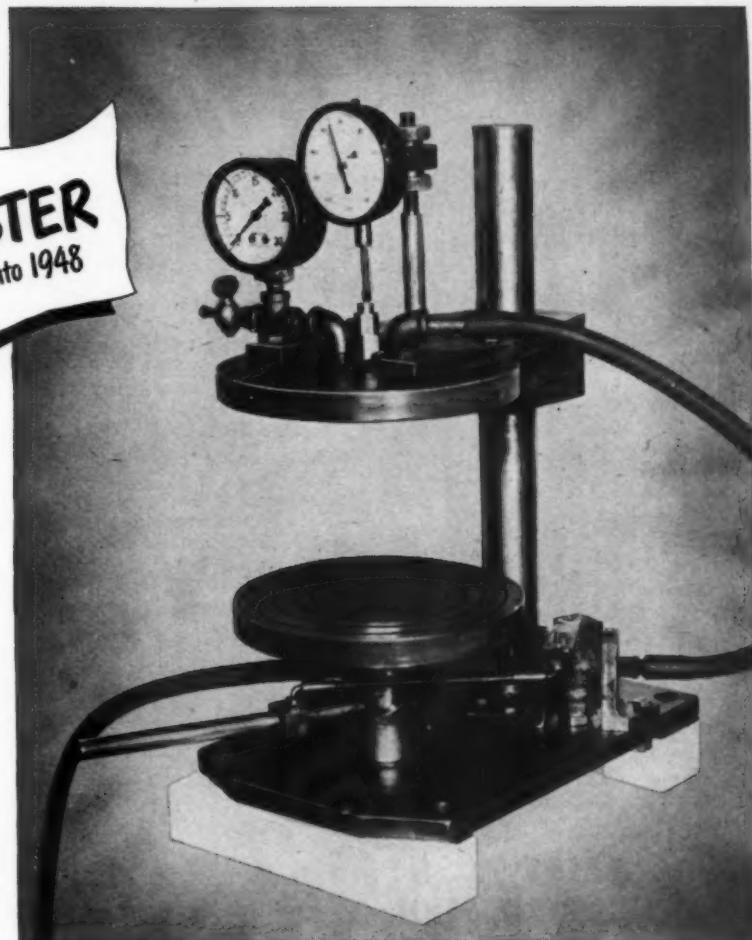
The "flip" tester at American Can Research Laboratories in Maywood, Illinois, plays an important part in the quality-control of cans.

It predicts the corrosion resistance of various types of steel used in making cans and thus measures accurately can-life.

For instance, the "flip" tester tells us today how well a can will be holding its contents two years hence . . . in 1948 . . . or beyond.

At the beginning of the war—1942— our "flip" tester played an interesting and important *new* role. It predicted what the untried wartime plates would do before they actually did it.

So the Government knew, because we could tell them, that these wartime plates

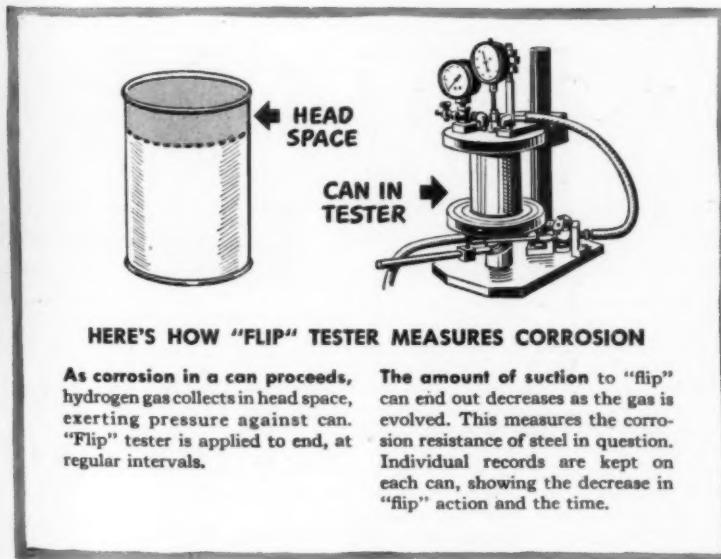


would hold the season's pack a reasonable length of time.

The "flip" tester is one of the simplest devices in the quality-control activities

at Maywood. Enamels, sealing compounds, tin coatings, solder, and all stages of can manufacture are also subjected to tests more rigorous than they would get in actual use.

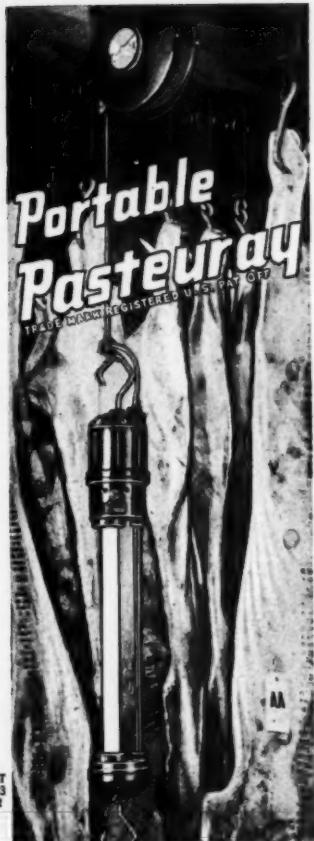
The purpose, of course, is to be sure that our customers get what they pay for—not "by and large"—but as close to 100 per cent perfection as possible.



No other container protects
like the can

American Can Co.

New York • Chicago • San Francisco



U.S. PATENT
NO. 2,259,123
AND OTHER
PATENTS
PENDING

YOUR ENTIRE PLANT NEEDS THIS PROTECTION

A close-up treatment with Portable Pasteuray keeps these bloody neck-ends in good condition.



Pasteuray prevents spoilage and stops odors in processing rooms and at cutting tables.

Pasteuray on the job—everything passing between is automatically Pasteuray-protected!



Pasteuray placed in a truck being loaded—safeguards the contents against spoilage.



DOES FOR MEAT
WHAT PASTEURIZATION
DOES FOR MILK

Send for full details

PASTEURAY CORPORATION

2667 Washington Ave.

St. Louis 3, Mo.

located the property owned by the company for a projected new plant. The injunction suit seeks to have the county common pleas court enjoin the county recorder from certifying to the Ohio Secretary of State the results of a recently held special election in Gulf Manor in which the residents voted in favor of incorporation.

• Jerry Tyler, founder and president of the Tyler Fixture Corp., Niles, Mich., and a former president of the Commercial Refrigerator Manufacturers Association, died at St. Lukes Hospital, Chicago, on June 9 as a result of injuries received in the Hotel LaSalle fire. He survived only a few days his wife, Mary Witt Tyler, and an only son, Michael, age 12, who perished in the fire. Mr. Tyler never regained consciousness after his attempt to save their lives.

• L. D. Smith, former manager of the Grand Forks, N. D., plant of Armour and Company, has been appointed assistant general manager of the Chicago plant, according to an announcement by M. E. Barnes, general manager of the Chicago plant. Smith succeeds E. L. Dobbs, who is being transferred to Kansas City as assistant general manager of the Armour plant there.

• An election scheduled for May 28 at the Agar Packing & Provision Corp., Chicago, to give the employees an opportunity to decide whether they would be represented by a union, was canceled because both AF of L and CIO unions, which had asked to appear on the ballot, withdrew their petitions.

• Work on a \$2,000,000 exhibition plant is getting under way in Little Rock, Ark., that will house the annual livestock show held there. It is hoped that the grounds will be ready for the fall show of 1946, Clyde Byrd, secretary-manager of the show, said.

• An election scheduled for May 28 at the Agar Packing & Provision Corp., Chicago, to give the employees an opportunity to decide whether they would be represented by a union, was canceled because both AF of L and CIO unions, which had asked to appear on the ballot, withdrew their petitions.

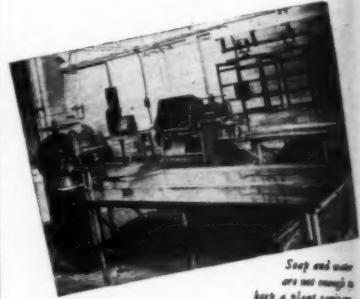
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ESSKAY DEDICATES MEMORIAL

In a simple but impressive ceremony, the officers, executives and employees of the Wm. Schluderberg-T. J. Kudle Co., of Baltimore, Md., met in Esskay Memorial park on the eve of Memorial day to unveil and dedicate a memorial to perpetuate the memory of their fellow workmen who during World War II had given their lives in the service of their country. The dedicatory address was delivered by W. F. Schluderberg, president of Esskay, and the unveiling ceremony was directed by Joseph Kudle, vice president.

How to Reduce Meat Spoilage Losses!



Soap and water
are not enough to
keep a plant sanitary.

Use --

GRIFFITH'S ERAZO

Kills bacteria, yeast and mold.
Costs less than a dime a day

If you want a simple, safe, sure way to avoid costly meat spoilage—make it a "must" to use Erado every afternoon at clean-up time.

Applied according to directions, Erado definitely destroys the micro-organisms which cause meat to go bad. Thus, it will enable you to cut spoilage losses . . . and . . . step-up profits—for but a few cents a day.

Erado is widely used because—it is a highly efficient germ-killer that is easy to apply as a scrub or spray. Besides, it is non-poisonous, leaves no odor, will not corrode metal, and does not deteriorate. In addition, it is remarkably economical. Made in powder form, it is packed in 3½-ounce envelopes—enough to make a strong 10-gallon solution.

Protect yourself against expensive spoilage losses—use Erado every afternoon. Order a supply TODAY.



Erado—and
the many products of
Griffith's famous laboratories.

The G R I F F I T H L A B O R A T O R I E S

CHICAGO, 9 — 1415 W. 37th St.
NEWARK, 5 — 37 Empire St.
TORONTO, 2 — 115 George St.

EMPLOYEES DON'T UNDERSTAND COMPANY EARNINGS, PROFITS

Employee understanding of corporate earnings and profits is almost completely lacking yet business is doing relatively little to educate workers, according to a survey just completed by *Public Relations News*.

The study shows that more than 58 per cent of industrial executives believe fewer than 10 per cent of their employees have "a reasonably accurate understanding" of the subject. Only 7 per cent of those companies have ever made any study to determine the extent and cause of this ignorance. And of the companies that have made such studies, more than 20 per cent have done nothing to correct the misunderstandings they discovered.

Among the companies that have undertaken such educational campaigns, tools of education have been used in the following percentages:

Company publications, 46; annual or quarterly reports, 42; meetings with employees, 36; special memos, 24; labor-management committees, 23; community advertising, 22; direct mail, 13; posters, 6; radio, 4; movies, 3. Use of community advertising and movies have had the greatest development this year.

PACKER IS ENJOINED

Judge Richard M. Duncan in federal district court for eastern Missouri recently issued a temporary injunction restraining the Reinhardt Packing Co. from violating MPR 574. At the same time the judge said that he understood that small packers could not comply with OPA ceilings.

"I know small packers in my home town (St. Joseph) who simply can't keep within the regulations," said Judge Duncan. "There must be something wrong."

The injunction against the firm is effective until June 17. The Reinhardt Packing Co. is one of the firms (see NP of May 11, page 5) which has brought suit in federal court to upset Directive 41, asking that government officials and agencies be restrained from withholding or reducing the subsidies due the complainants.

MEAT SCRAPS PRODUCTION

According to a report issued by the division of agricultural statistics, U. S. Department of Agriculture, production of meat scraps during the first three months of 1946 was 293,058,000 lbs. compared with 293,472,000 lbs. for the similar period of 1945. Tankage production for the first three months of 1946 was 91,848,000 lbs. as compared with 111,630,000 lbs. for the same period of 1945. The Department stated that approximately 470 firms were now reporting and that this number was believed to be a 95 per cent coverage.

**undisputable
superiority . . .
... FOR SAFE PACKAGING**

INLAND STEEL CONTAINERS



1. Lever locking ring drum No. 55180
2. Lever locking ring pail No. 574X
3. Swivel-spout por-pail No. 584R
4. Bond seal pail No. 544
5. Ang. spout pail No. 484

INLAND STEEL CONTAINER CO.

Container Specialists

6532 S. MENARD AVE., CHICAGO 38, ILLINOIS

Plants at: Chicago • New Orleans • Jersey City



Immediate Delivery on TAG FASTENERS and STITCHING WIRE

When you need tinned tag fasteners, or stitching wire—in a hurry—phone, write or telegraph Inland Wire, because we are set up to give immediate delivery on these items.

The triangle, deadlock and B.A.I. Style tag fasteners (left to right, above) are the most popular styles with packers. They are perfectly formed, with sharp points, of 17 ga. tinned wire. In cases or bulk.

Inland Wire's flat stitching (stapling) wire is even-tempered, uniform in width and thickness. Durably coated, either galvanized or coppered, with 50% safety margin, to resist corrosion and rust. Inland stitching wire gives a strong seal and speeds the handling of containers.

Other Inland Wire products include flat steel strapping and seals, wire hoops, nails and wire tying machines and supplies.

Inland Wire Products Co.

Phone YAR ds 3113
3947 S. LOWE AVE., CHICAGO 9

NEVERFAIL

... for
taste-tempting
HAM
FLAVOR

"The Man Who Knows"



"The Man You Know"

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

H. J. MAYER & SONS CO., INC.

6819 S. Ashland Ave., Chicago 36, Ill.

In Canada: H. J. Mayer & Sons Co., Limited, Windsor, Ontario

Book Review

MEAT HANDBOOK OF THE UNITED STATES NAVY, 1945 edition. Published by the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C., 115 pages, illustrated. Price, \$1.00 per copy.

This handbook, published for the training and use of commissary personnel of the United States Navy, might be used advantageously by meat packers as a ready, concise reference on meat cutting. Butchers and chefs in restaurants, hotel dining rooms and other organizations which serve food in large quantity will also find of value the detailed instructions for cutting meat and several hundred photographs contained in the book. It was designed to give practical help to the men charged with stowing, issuing, cutting and cooking meat for messes ashore and afloat.

The methods of cutting illustrated represent the practices observed in the Navy, coupled with the experience of the National Live Stock and Meat Board, which gave expert counsel and provided the meat cutting illustrations used in the book.

In addition to detailed instructions on cutting beef, pork, lamb and veal, the book deals with the importance of meat in the Navy mess, preparing boneless frozen beef now widely used for the fleet and advance bases, proper cooking of meat, care and use of meat tools, rules for safety and sanitation, carving cooked meat, meat grading and refrigeration and storage of meat. The book concludes with a section of questions and answers covering material given in the text.



OFFER FREE POSTER

The importance of frequent handwashing, particularly in food processing plants, is dramatized in a new 9 by 12 in. two-color poster—orange and black—available free of charge from the Cleanliness Bureau, 11 W. 42nd st., New York 18, N. Y.

New St. Louis Beef Unit

(Continued from page 15.)

are refrigerated with Gebhardt overhead units.

From the high-low rail sales cooler product is moved out to the loading platform at which two trucks can load simultaneously. The loading platform is considerably below the street level. The garage-loading space unit has ample ventilation and is equipped with a battery charger and other maintenance facilities. When used as a garage this section of the plant will house eight trucks.

Material for storage in the basement is lowered to that level by a hoist spotted over an opening in the floor at one end of the loading platform. A laundry will be installed in the basement.

The second story of the new plant houses the general office, the employee dressing rooms and inspector's office and dressing room. Arrangements have been made to air condition the offices at a later date.

The Gruensfelder company was founded in 1919 by the late John Gruensfelder; since his death three years ago his son, Louis J. Gruensfelder, has directed the business. The company has always operated on a wholesale

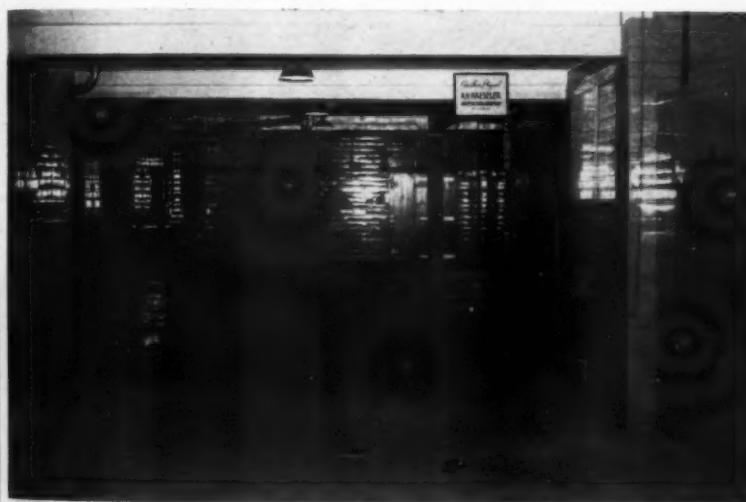


PRESIDENT OF COMPANY

Louis J. Gruensfelder, president of the Gruensfelder Packing Co., St. Louis, in his office in the new plant.

plant was furnished by the Globe Company, Chicago, and Gebhardt refrigeration units by the Advanced Engineering Corporation, Milwaukee. The Fliter Refrigerating Co. installed the latter equipment.

Cork insulation was supplied by the



SPACIOUS GARAGE AND LOADING DOCK

Looking back from the street door toward the loading dock. Two trucks may be loaded at once at the platform and eight trucks can be housed in the garage.

basis and has conducted custom slaughtering operations as well as selling to retail markets.

The building was erected by the A. H. Haessler Construction Co., St. Louis, under the direction of Conrad Schramm, superintendent for Haessler.

Packinghouse equipment for the

United Cork Companies, Kearny, N. J., and tiling was furnished by the Terrazzo Tile Co. of St. Louis.

Cold storage doors were furnished by Butcher Boy Products of Chicago and Minneapolis-Honeywell instruments and Howe scales are employed in the new plant.

FROZEN FOODS ADVERTISED

Hygrade Food Products Corp. is inserting ads for its frozen meats in Buffalo, Boston, Cleveland, Detroit and

New York newspapers. This advertising will later be expanded as the products move into other markets. Maxwell Dane, Inc., is the agency.

Hotter Cookers Mean Increased Production In Rendering Plants

The Stout NO-VENT Boiler Return System insures hotter cookers, because it returns condensate, all of it, direct to boiler as fast as formed and without traps.

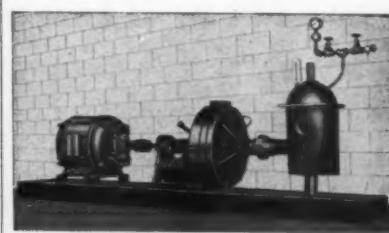
Returns it at 300° F. or more, instead of 200° F. or less.

Cooker Jackets and return lines always free from water. No condensate backing up waiting for traps to dump.

No steam wasted out of vents.

Dry steam everywhere all the time.

High temperature returns to boiler and no flash steam losses through vents mean worth while fuel savings—usually 25% or more.



This simple NO-VENT Outfit is entirely self contained. It comes all aligned, mounted on a metal base and ready to bolt down to a level foundation and started in operation.

Write for descriptive bulletin and testimonials from our many satisfied customers.

HEAT RECLAIMER CORPORATION

6 No. Michigan Ave.
Chicago 2, Ill.

NO. 277



SAUSAGE STUFFING TABLE



Here is a practical Table that will proudly stand out in any Sausage Department as a modern piece of Equipment. It will outlast any other type of Sausage Stuffing Table. The top is made of Stainless Steel and is attached to the frame without bolt or rivet heads on the working sur-

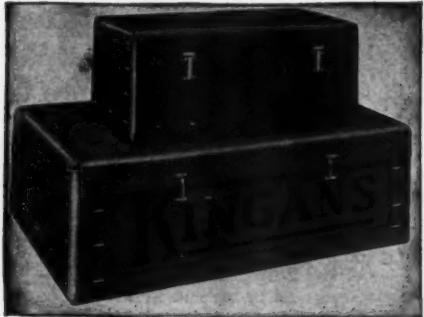
face. The top is pitched to longitudinal center with a drain in the extension. Legs are heavily galvanized after fabrication and are fitted with adjustable feet. Standard tables 97" long, plus a 2'4" long extension are stocked, ready for prompt shipment.

Write for Details

THE ALLBRIGHT-NELL CO.

5323 So. Western Blvd., Chicago 9, Ill.

THE BLISS WIRE-LOCK SEAL BOX



Bliss Wire-Lock Seal Box

Easy to Open for Inspection—Quickly Resealed—

No Damage to Box

Packers recognize the advantages of shipping their products in this Bliss Box. It is easy to seal after filling. It can be opened for inspection and resealed without damage to the Box or Contents.

Its inspection feature provides a convenient, practical container for shipping poultry and meat products—piller-proof before and after inspection. Its three-piece construction with reinforced corners, makes it the strongest, safest fibre container available.



Bliss Heavy Duty Box Stitcher

Speedily Assembled on the

BLISS HEAVY DUTY BOX STITCHER

Leading Container Companies furnish the Bliss Wire-Lock Seal Box to packers flat in three pieces, with the Arched Stitches attached to the top panel and body of the box.

The BLISS HEAVY DUTY BOX STITCHER, with panel holder, is the most convenient and practical equipment for assembling and stitching this Box. Ask for further information.

DEXTER FOLDER COMPANY, 330 West 42nd Street, New York 18, N. Y.

Chicago: 117 West Harrison Street

Philadelphia: 387 Bourse Building

Cincinnati: 1335 Paxton Street

RECENT PATENTS

The information below is furnished by patent law offices of

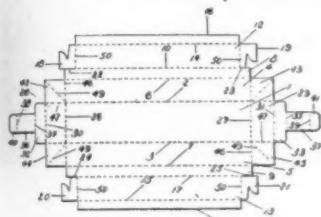
LANCASTER, ALLWINE & ROMMEL

468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

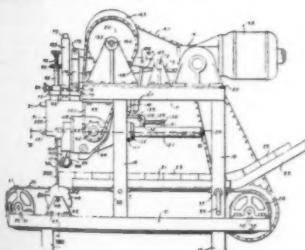
Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,399,649, CARTON, patented May 7, 1946, by Frank A. Marx, Bridgetown, O., assignor to the Richardson Taylor-Globe Corp., Cincinnati, O., a corporation of Ohio.



The carton is one which may be shipped flat and be assembled to provide locking means at opposite ends.

No. 2,399,914, PACKAGE FILLING MACHINE, patented May 7, 1946, by Charles Doering, Henry H. Doering, Bert J. Skoglund, and Eric W. Anderson, Chicago, Ill., said Skoglund and said Anderson assignors to Charles Doering and Henry H. Doering, both of Chicago, Ill.

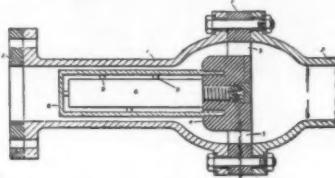


For filling containers with a measured quantity of a fluent but solid material, the inventors provide an excess material control chamber with the condition of this chamber controlling the discharge device. There are 20 claims.

No. 2,400,123, PROCESS FOR CANNING SOYBEANS AND PRODUCT, patented May 14, 1946, by Arthur A. Levinson and Bernard T. Malter, Chicago, and Percy L. Julian, Maywood, Ill., assignors to the Gliden Co., Cleveland, O., a corporation of Ohio.

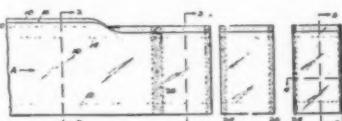
The beans are canned in water and the new step comprises carrying out the cooking operation in the presence of sufficient acidic material to produce a pH value slightly less than but not greater than 6 during the cooking operation, whereby the canned product possesses a pH value slightly less than but not exceeding 6 which is substantially constant over long periods of time.

No. 2,400,951, MANUFACTURE AND TREATMENT OF ANIMAL AND VEGETABLE MATERIALS, patented May 28, 1946, by Charles Reid, Edgware, England.



Among the objects of the invention is to eliminate susceptibility of vegetable and animal material to destructive bacterial action or putrefaction by subjecting the material to an electric field and of a tension such as is found not to increase acidity, the tension being produced from a source of not over 20 millivolts.

No. 2,401,109, DOUBLE-ENDED BAG AND METHOD OF MAKING SAME, patented May 28, 1946, by Howard A. Rohdin, Glen Ridge, New Jersey.



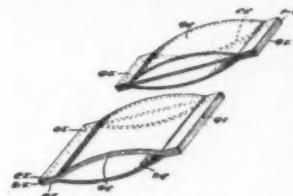
A bag is provided in which the ends are of identical form, with the bag adapted for heat sealing. The patent covers the bag and its method of manufacture.

No. 2,400,748, PROCESS AND PRODUCT OF DEHYDRATING FOODSTUFFS, patented May 21, 1946, by Earl W. Flosdorff, Upper Darby, Pa.,

assignor to Lyophile-Cryochem Co., Philadelphia, Pa., a corporation of Pennsylvania.

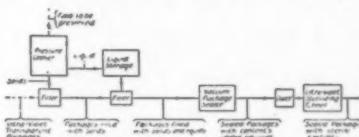
More specifically, the invention is in extracting water from frozen food materials, including meats. As an example the inventor mentions ground, uncooked meats.

No. 2,301,110, BAG AND METHOD OF MAKING SAME, patented May 28, 1946, by Howard A. Rohdin, Glen Ridge, N. J.



This bag is of the partition type whereby two products may be packaged separately and subsequently mixed after the bag is opened.

No. 2,301,131, METHOD OF PRESERVING FOOD PRODUCTS, patented May 28, 1946, by Duryea Bensel, Los Angeles, Calif., assignor to Bensel-Brice Corp., Los Angeles, Calif., a corporation of California.



The final step in this method is to subject the filled and sealed packages of food products to ultra-violet light having wave lengths ranging between 2,000 and 2,950 Angstrom units to sterilize the contents.

MEAT NEEDS AMPLE LIGHT

Meat reflects only about 10 per cent of the light it receives. In the sales cooler, where the light must be reflected from vertical surfaces, plenty of illumination must be furnished to insure satisfactory visibility.

*In Our 25th YEAR Serving
The Meat Packing Industry*

LIBERTY

BEEF SHROUDS

• HAM STOCKINETTES • BEEF BAGS
• BOLOGNA BAGS • FRANK BAGS

THE CLEVELAND COTTON PRODUCTS CO.

* CLEVELAND 14, OHIO *

For more
Sales



BOLOGNA SAUSAGE SEASONING

of
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Manufacturers of
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SEASONINGS

NATURAL SPICE
SEASONINGS

IMPORTERS AND GRINDERS OF PURE NATURAL SPICES

Better and Better since 1901

ASMUS BROS.

523 East Congress • Detroit 26, Mich.

FLASHES ON SUPPLIERS

SYLVANIA INDUSTRIAL CORP. To meet the growing postwar demand for cellophane and Sylvania casings for meats, Sylvania Industrial Corp. has announced an extensive building program for its plant at Fredericksburg, Va. Present plans call for the erection of new buildings and the expansion of present ones to increase the capacity of each department in the manufacturing process.

JIM BAKER & ASSOCIATES: John L. Hughes, who was recently discharged from the Army, has joined the staff of Jim Baker & Associates, Milwaukee advertising agency, as an account executive and director of research activities. He formerly spent ten years with McCann-Erickson, Inc., of Chicago, serving as assistant production manager and later assistant research director and account executive. Prior to joining McCann-



J. L. HUGHES

Erickson, Hughes had been a store manager for the A & P stores. He attended Northwestern university.

LEHIGH SAFETY SHOE CO.: C.M. Mense, president and general manager, has announced his retirement from active direction of the Lehigh Safety Shoe Co., Allentown, Pa., effective June 1. He will continue in an advisory capacity with the company. He has served as president since 1931. He will be succeeded by Frank B. Griswold, who entered the organization in the sales department and served in the merchandising and administrative departments. Following service in the Army, he recently returned to the firm as merchandise and sales manager.

KADIEM, INC.: R. K. Kurze, president, Kadiem, Inc., and Meat Industries Seasonings, Inc., New York, has announced that M. J. Cobrin, of Mexico City, will represent the firm in Mexico. E. Neimeier, of San Antonio, has been appointed sales representative for South Texas. James E. Carell, a specialist in salt, seasonings and spices, who was with Diamond Crystal Salt Co. for a number of years contacting packers and sausage manufacturers in Ohio, Indiana and Kentucky, has been appointed to cover the same territory for Kadiem, and will make his headquarters in Cincinnati.

BUILDICE CO., INC.: In order to better serve its customers in a quick and efficient manner, the Buildice Co., Inc., Chicago, has moved to new and larger quarters at 2610 S. Shields Ave., Chicago 16, Ill. The company intends to step up production of all types of refrigeration equipment and air conditioning. The firm was previously located at 4249 Elston Ave., Chicago.



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Exporters
Plants, Branches and Agents in Principal
Cities Throughout the World

GENERAL OFFICES: 4100 S. ASHLAND AVE., CHICAGO 9, ILLINOIS

use WILSON'S
NATURAL
CASINGS

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CO. CORP.
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CIATES:
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In order to
in a quick
Buildice Co.
to new and
Shields are
any intends
all types of
and air con-
previously to
Chicago.

C-D

TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use
COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 Grace St., CHICAGO 18, ILL.

Saving with Gas Heat

(Continued from page 16.)

some installations have been arranged with fire brick placed loosely over the coal grates to protect them from heat. The gas unit is fired from the rear of the boiler and the stoker placement is not disturbed. When the coal burning season arrives, the fire brick is removed and the unit is ready for operation.

In one unique setup gas is fed in relatively small volume directly over the fire bed of an automatic chain grate stoker to improve combustion of an inexpensive coal. The firm has found the low grade fuel can be burned with little chicken feed and that clinker formations are held to a minimum.

Gas units can be installed in coal-fired boilers which are to be used in the winter season for coal firing with a minimum of effort; gas firing does not require the rearrangement of the fire combustion chamber on the fire box.

Because of the labor situation a packer may find today that he will have to wait a few days to get gas burner equipment installed. The burners are plentiful, but the utility companies are having difficulty in getting meters and the necessary piping. However, there is no reason why the packer should not make arrangements to take advantage of summer off-peak gas firing by which he can hope to reduce his summer heating fuel bill by at least 25 per cent.

"BOSS" STRIKE SETTLED

The Cincinnati Butchers' Supply Co. has announced that the strike which has kept its factory idle for the past 18 weeks is settled, and that operations are being resumed immediately. The firm said that getting back into production will make possible the completion of many machines which were about ready for shipment when the strike was called. Orders on file for "Boss" machines and equipment will be followed through as quickly as possible.

Pointing out that adjustment of the strike does not end the firm's difficulties, president Herman Schmidt stated that there are still delays in deliveries of castings, motors, chain, etc. During the strike the company continued to order supplies and has been able to accumulate a considerable amount of steel, castings and other items, but under present conditions cannot make definite promises or complete equipment as it would desire.

CATTLE SUBSIDY END

The Department of Agriculture announced this week that the 50c per cwt. subsidy being paid to cattle feeders would be discontinued after June 30, which is in line with an earlier announcement of the expiration date. The subsidy applies to cattle weighing 800 lbs. or better and gradings Good or better.

The *Perfect** BINDER



**FOR WIENERS, BOLOGNA,
SPECIALTY LOAVES**

because

STAYS
FRESH
LONGER

Soy gives the "SPRING" of quality to sausage and holds freshness and color by its emulsification and moisture retention properties.

Special X Soy Flour actually improves the flavor and appearance. Its blending action creates better texture and slicing quality.

SUPERIOR
FLAVOR

Plumpness—the "spring" of freshness is where Soy as a binder comes into its own. Special X improves the best meats—gives a lift to others.

Special X SOY FLOUR

Meatone GRITS
Write for FREE Samples

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KELLOGG**

AND SONS, INC.

DECATUR 80, ILLINOIS

*Excel
in Every
Detail*

B & D Machines have proved their ability to deliver "top" efficiency—to increase yields—and to save money, time and labor day-in and day-out, year after year—with a minimum of servicing and parts replacements.

Such remarkable sustained efficiency has been possible because B & D Machines have always been precision-built, to most exacting standards, of the finest materials and workmanship. Before going into production, each model has always been subjected to countless tests to make it thoroughly practical, convenient—easy-to-use.

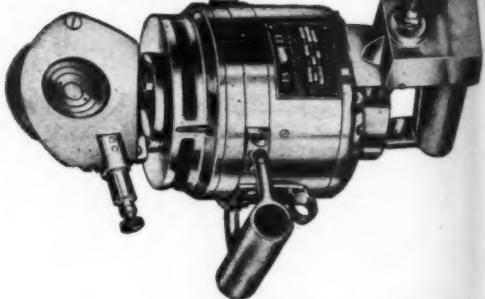
★ More Than 3000 B & D Machines Now In Use—Cutting and Scribing Meat Faster, Better, at Lower Cost!

PORK SCRIBE SAW

An Electric Motor-driven Machine

Designed

Especially for
Scribing Pork



These are some of the reasons why B & D are selected to do their respective jobs—place your order NOW for delivery at the earliest date possible.

Ask also about
Beef Rib Blocker
Ham Marking Saw
Hog Backbone Marker
Beef Scribe Saw
Combination Rumpbone
Saw and Carcass Splitter

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for Meat industry

Meet all these requirements
— and more:

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- SANITARY
- STAINPROOF
- RESISTANT TO
MOST ACIDS
AND ALKALIES



They're pliable, supple, resilient, oilproof, waterproof. They withstand temperature changes, crumpling, are easily cleaned.

Two weights, light and heavy duty. Sizes for men and women workers, lab employees and technicians.

• Write for sample swatches
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PROVISIONS AND LARD

Weekly Review

PRODUCTION OF MEAT STILL UNDER YEAR AGO

Meat production under federal inspection for the week ended June 8 totaled 209,000,000 lbs., according to the USDA Meat Board. This production was 10 per cent above the 190,000,000 lbs. in the preceding week but 27 per cent below the 287,000,000 lbs. produced during the corresponding week of last year.

Slaughter of cattle under Federal inspection was estimated at 130,000 head, 16 per cent above the 112,000 a week earlier; 48 per cent below the 249,000 a year ago, and 42 per cent below 1944. Beef production was calculated at 70,000,000 lbs., 10,000,000 lbs. above last week but 61,000,000 lbs. below the 131,000,000 lbs. a year ago.

Calf slaughter was estimated at 89,000 head, 22 per cent above the 73,000 last week, 25 per cent below the 118,000 last year, and 31 per cent below 1944. The output of inspected veal was 8,200,000 lbs., compared with 6,500,000 lbs. last week, and 12,600,000 lbs. during the corresponding week last year.

The number of sheep and lambs slaughtered for the week was estimated at 326,000 head, 32 per cent above the 247,000 for the preceding week, 30 per cent below the 467,000 for the same period last year, and 17 per cent below 1944. Production of inspected lamb and mutton amounted to 14,000,000 lbs. This compares with 10,000,000 lbs. for the preceding week and 19,000,000 lbs. for the corresponding week last year.

Hog slaughter was estimated at 785,000 head, 2 per cent above the 772,000 head slaughtered during the preceding week, 1 per cent above the 780,000 for the same week in 1945, but 46 per cent below 1944. The estimated production of pork was 117,000,000 lbs., which was 4 per cent above the 113,000,000 lbs. last week but 6 per cent below the 124,000,000 lbs. for the corresponding week last year.

MARGARINE PRODUCTION

Margarine produced in March, 1946, according to U. S. Treasury Department:

	Mar. 1946 lbs.	Mar. 1945 lbs.
Production of uncolored margarine	43,675,980	47,318,832
Production of colored margarine	8,000,831	7,568,046
Total	46,676,811	54,886,878
Uncolored margarine withdrawn tax paid	43,423,875	48,118,812
Colored margarine withdrawn tax paid	1,589,814	2,343,512
Total	45,013,689	50,561,824

CANADIAN EXPORTS

Exports of meats and livestock from Canada during April, 1946, with comparisons:

	Apr., 1946	Apr., 1945
Cattle	No. 7,886	7,041
Calves	No. 146	287
Hogs	No. 146	327
Sheep	No. 350	31,217
Beef	Lbs. 8,354,000	25,909,800
Bacon	Lbs. 14,483,300	38,128,700
Pork	Lbs. 599,900	1,447,300
Mutton & lamb	Lbs. 360,400	24,300
Canned meats	Lbs. 20,923,205	1,610,417
Lard	Lbs. 59,300	1,054,300
4 mos., 1946		
Cattle	No. 24,518	17,543
Calves	No. 358	2,153
Hogs	No. 975	588
Sheep	No. 508	77,234
Beef	Lbs. 76,246,600	88,611,700
Bacon	Lbs. 94,544,900	183,074,200
Pork	Lbs. 2,714,600	3,729,800
Mutton and lamb	Lbs. 4,020,200	179,900
Canned meats	Lbs. 62,819,905	12,678,377
Lard	Lbs. 112,400	2,147,100
4 mos., 1945		

CANADIAN FATS AND OILS SITUATION DARK

MONTREAL.—A generally gloomy picture of Canada's supply situation in regard to fats and oils, sugar and flour was given recently in Montreal by officials of the Wartime Prices and Trade Board.

In addresses before a meeting of the

Allied Trades of the Baking Industry Association, Dr. F. H. Lehberg, fats and oils administrator of the Wartime Prices Board, and T. A. Climo, assistant deputy administrator of sugar, warned that continued shortages of all three commodities could be expected.

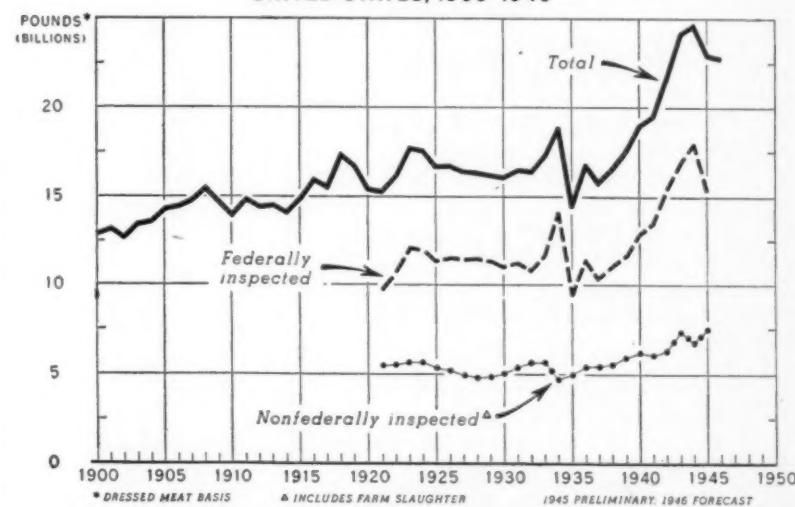
Canada, at the moment, Dr. Lehberg said, faces a drastic shortage of essential fats and oils. He sees no prospect of the shortage being relieved for at least three years. In lard alone, he said, Canada, can count on only about 40,000,000 lbs. this year, whereas normal requirements are about 80,000,000 lbs.

U.K. TO CUT LIVESTOCK

The British Minister of Agriculture has announced a cut of about 40 per cent in the total quantity of animal feeds, effective October 1. It is expected that this latest cut will have a disastrous effect on the already depleted livestock population, and must result in further shrinkage in production. The following figures give a comparison of livestock in the United Kingdom for years 1945 and 1938:

	1945	1938
Cattle and calves	7,200,000	8,871,928
Sheep	12,600,000	26,887,422
Pigs	1,630,000	4,394,480
Poultry	32,900,000	53,000,000

TOTAL MEAT PRODUCTION, PRODUCTION UNDER FEDERAL INSPECTION, AND NONINSPECTED PRODUCTION, UNITED STATES, 1900-1946



TOTAL MEAT PRODUCTION SHOWS DOWNWARD TREND

Meat production, after reaching a peak of over 24,000,000,000 lbs. in 1943 and 1944, is now moving downward. The output in 1945 was estimated to be 22,900,000,000 lbs., dressed meat basis. Meat production in 1946 probably will be moderately less than in 1945, with decreases occurring in beef and lamb and mutton. Pork production is likely to be somewhat higher than in 1945, partly as a result of a 12 per cent increase in the fall pig crop last year.

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MEAT AND SUPPLIES PRICES
Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

Week ended
June 12, 1946
per lb.

Steer, hfr., choice, all wts. 2105
Steer, hfr., good, all wts. 2005
Steer, hfr., com., all wts. 1805
Steer, hfr., utility, all wts. 1605
Cow, commercial, all wts. 1805
Cow, canner and cutter. 1330
Hindquarters, choice. 2330
Forequarters, choice. 1905
Cow, bdd., commercial. 1930
Cow, foreq., commercial. 1705

†Beef Cuts

Steer, hfr., sh. loin, choice. 3305
Steer, hfr., sh. loin, good. 3080
Steer, hfr., sh. loin, com. 2580
Steer, hfr., sh. loin, util. 2255
Cow, sh. loin, com. 2580
Cow, sh. loin, util. 2255
Steer, hfr., round, choice. 2280
Steer, hfr., round, good. 2155
Steer, hfr., rd., commercial. 1930
Steer, hfr., rd., utility. 1655
Steer, hfr., loin, choice. 2890
Steer, hfr., loin, good. 2355
Steer, hfr., loin, commercial. 2355
Cow, loin, commercial. 2080
Cow, loin, utility. 1930
Cow, round, commercial. 1655
Cow, round, utility. 2455
Steer, hfr., rib, choice. 2330
Steer, hfr., rib, good. 2155
Steer, hfr., rib, commercial. 1905
Steer, hfr., rib, utility. 2155
Cow, rib, commercial. 1905
Cow, rib, utility. 2755
Steer, hfr., sir., choice. 2630
Steer, hfr., sir., good. 2455
Steer, hfr., sir., com. 2330
Steer, hfr., sir., util. 1855
Cow, sirloin, commercial. 2155
Cow, sirloin, util. 1855
Steer, hfr., flank steak. 2405
Cow, flank steak. 2405
Steer, hfr., reg. chk., choice. 3055
Steer, hfr., reg. chk., good. 2930
Steer, hfr., reg. chk., com. 1805
Steer, hfr., reg. chk., utility. 1605
Cow, reg. chk., commercial. 1805
Cow, reg. chk., utility. 1605
Steer, hfr., e. e. chk., choice. 1880
Steer, hfr., e. e. chk., gd. 1805
Steer, hfr., e. e. chk., com. 1515
Steer, hfr., e. e. chk., utility. 1505
Cow, e. e. chk., commercial. 1655
Cow, e. e. chk., utility. 1505
Steer, hfr., forechank. 1255
Cow, forechank. 1255
Steer, hfr., brisket, choice. 1730
Steer, hfr., brisket, good. 1730
Steer, hfr., brisket, com. 1530
Steer, hfr., brisket, utility. 1530
Cow, brisket, commercial. 1530
Cow, brisket, utility. 1530
Steer, hfr., back, choice. 2155
Steer, hfr., back, good. 2080
Cow, back, commercial. 1930
Cow, back, utility. 1680
Steer, hfr., arm chuck, choice. 1830
Steer, hfr., arm chuck, good. 1555
Cow, arm chuck, commercial. 1730
Cow arm chuck, utility. 1555
Steer, hfr., sh. pl., gd. & ch. 1455
Steer, hfr., sh. pl., com. & util. 1380
Cow short plate, commercial. 1380
Cow short plate, utility. 1380

**Lamb

Choice lambs. 2005
Good lambs. 1905
Commercial lambs. 1805
Choice hind saddle. 2005
Choice forces. 1705
Good forces. 1605

**Mutton

Choice sheep. 1805
Good sheep. 1705
Choice saddles. 1605
Good forces. 1505
Good forces. 1405
Mutton legs, choice. 1705
Mutton loins, choice. 1605

**Quot. on lamb and mutton are for

Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs. 25

Picnics. 25

Tenderloins, 10-lb. cartons. 25

Tenderloins, loose. 25

Skinned shanks, bone in. 25

Spareribs, under 3 lbs. 25

Boston butts, 3/8 lbs. 25

Boneless butts, c. t. 25

Neck bones. 25

Pigs' feet. 25

Kidneys. 25

Livers, unblemished. 25

Brains. 25

Ears. 25

Shoulder, lean out. 25

Shoulder, lean in. 25

Heads. 25

Chitterlings. 25

Tidbits, hind feet. 25

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper. 35

Fancy skinned hams, 14/18 lbs., parchment paper. 35

Fancy trim, brisket off, bacon. 35

8 lb. down, wrap. 35

Square cut seedless bacon, 8 lb. down, wrap. 35

Beef sets, smoked. 35

Insides, D Grade. 35

Outsides, D Grade. 35

Knuckles, D Grade. 35

Quotations on pork items are for

wrapped, f.o.b. Chicago, subject to

OPA quantity differentials.

**VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl. 35

Regular tripe, 200-lb. bbl. 35

Honey, tripe, 200-lb. bbl. 35

Pepper, tripe, 200-lb. bbl. 35

BARRELED PORK AND BEEF

Clear fat back pork: 70-80 pieces. 35

80-100 pieces. 35

100-125 pieces. 35

Clear plate pork, 35-35 pieces. 35

Brisket pork. 35

Plate, beef, 200 lb. bbl. 35

Ex. plate beef, 200 lb. bbl. 35

For prices on sales to War Provi-

erment Agencies, see Amendment 2 to

RMPE 148, effective May 26, 1945.

*Quot. on pork items are for lots

than 5,000 lb. lots and include all

permitted additions, except hams

and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. nose, loose basis

Reg. pork trim, (50% fat). 35

Sp. lean pork trim. 35

Ex. lean pork trim. 35

Pork cheek meat. 35

Pork livers, unblemished. 35

Boneless bull meat. 35

Boneless chuck. 35

Beef trimmings. 35

Dressed canners. 35

Dressed cutter cows. 35

Dressed bologna bulls. 35

Pork tongues. 35

DRY SAUSAGE

Querrelat, dry, in hog bungs	59%
Bratwurst	32%
Farmer	42%
Halstetner	42%
J. C. Salami, semi-dry	55%
Genoa style Salami	64%
Pepperoni	52%
Mortadella, semi-dry	52%
Cappicola (cooked)	43%
Prosciutto	38%

DOMESTIC SAUSAGE

(Questions cover Type 2, except where otherwise noted.)

Pork sans. hog casings	Type 1...30%
Pork sans. hog Type 1	28
Frankfurts, in sheep casings	32
Frankfurts, in hog casings	29
Bologna, natural casings	28%
Bologna, artificial casings	25%
Liver sans. fr. hog casings	26
Smoked liver sans. hog bungs	20%
"Horn" cheese	20%
New Eng. natural casings	23%
Mixed lunch natural casings	23%
"Tongue and blood"	20%
"Blood" sausage	24%
"Blood" sausage	20%
Polish sausage	29%

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meats where no loc. del. is made. Prices include boxing or packaging costs.

"Individual sellers' ceiling.

CURING MATERIALS

Nitrites of soda (Chgo. w'hse)	Cwt.
In 425-lb. bbls., del.	\$ 8.75
Barrel, 1 ton, f.o.b. N. Y.	
Deli. refined gran.	8.60
Small crystals	12.00
Large crystals	13.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 80,000 lbs.	
salty, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Raw, 96 basis, f.o.b.	
New Orleans	4.60
Standard gran., f.o.b. refiners	5.50
(2%)	
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, La.	
less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags	4.75

SPICES

(Basis Chgo., orig. bbls., bags, bales.)	
Whole	Ground
Allspice, prime	29 1/2
Refined	30 1/2
Clove powder	55
Cloves, Zanzibar	23
Ginger, Jam., unbl.	23
Cochin	23
Mace, fcy. Banda	1.05
East Indies	95
1.10	
Mustard flour, fcy.	90
No. 22	34
West India Nutmeg	65
Paprika, Spanish	55
Pepper, Cayenne	60
Red No. 1	55
Black Malabar	20 1/2
Black Lampung	20 1/2
nom.	
Pepper, Packers	25

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2" to 1 1/2" in., 180 pack	20 @25
Domestic rounds, over 1 1/2" in., 180 pack	35 @38
Export rounds, over 1 1/2" in.	45 @49
Export rounds, medium, 1 1/2" to 1 1/2" in.	33
Export rounds, narrow, 1 1/2" in. under	34 @35
No. 1 weasanda, 22 in. up 6	6 @7
No. 1 weasanda, 24 in. up 7	6 @8
No. 2 weasanda	4 @5
No. 2 bungs	10 @12
Middle sewing, 1 1/2" in.	
2 in. in. under	65 @70
Middle, select, wide,	
2 1/2" in.	65 @85
Middle, select, extra,	
2 1/2" @2 1/2" in.	1.10 @1.15
Middle, select, extra,	
2 1/2" in. & up	1.25 @1.40
Dried or salted bladders, per dozen:	
12-15 in. wide, flat	1.05 @1.10
10-12 in. wide, flat	.70 @ .75
8-10 in. wide, flat	.55 @ .40
6-7 1/2 in. wide, flat	.25 @ .30

PORE CASINGS:

Extra narrow, 20 mm. &	
dn.	2.40 @2.50
Narrow mediums, 29 @32	
mm.	2.40 @2.50
Medium, 32 @35 mm.	2.10
Spe. medium, 35 @38 mm.	1.90 @1.90
Wide, 38 @40 mm.	.70
Extra wide, 48 mm.	1.50 @1.60
Export bungs	.23 @.25
Large prime bungs	.18 @.20
Medium prime bungs	.12 @.14
Small prime bungs	.08 @.10
Middle, per set	.21 @.24

Quotations are for domestic productions only.

SEEDS AND HERBS

Caraway seed	35
Cominos seed	47
Mustard ad., for yeast	28
American	28
Marjoram, Chilean	20
Oregano	15
Ground	40
Whole for Saus.	52

OLEOMARGARINE

White domestic, vegetable	19
White animal fat	19
Water churned pastry	18 1/2
Milk churned pastry	18 1/2
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	14.63
Yellow, deodorized, salad or wine oil, in tank cars, del'd Chicago	15.03
Raw soap stocks:	
Cente per lb. del'd in tank cars	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast	3 1/2
East	3%
Corn foots, basis 50% T.F.A.	
Midwest	3%
East	3%
No. 22	22
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast	3%
East	3 1/2
No. 22	22
Black Malabar	11%
Black Malabar	11%
Corn oil, in tanks, f.o.b. mills, Midwest	12%
Corn oil, in tanks, f.o.b. mills, Midwest	12%

Manufacturer to jobber prices, f.o.b.



contents

Refrigeration KNOW-HOW

The new Kold-Hold Catalog is a book of benefits and savings. It contains refrigeration know-how . . . information relative to the better storage and transportation of perishable products at lower costs. This catalog shows that Kold-Hold Serpentine Plate Type Evaporators have no equal in efficiency and dependability for locker plant space cooling, for shelves and stands in sharp-freezing or as cabinet liners, shelves or dividers. It explains how "Hold-Over" Plate Type Evaporators maintain the temperature of delivery bodies at the uniform level necessary in the successful transportation of fresh meat, ice cream, frozen foods and other perishables.

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BONELESS BEEF and VEAL**

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Barrel Lots



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St. John No. 50, widely used by sausage manufacturers all over the country, sturdily constructed of 12 gauge steel, hot dipped galvanized after fabrication—specifications sent on request.

Available in Two Sizes, also with Steel Wheels



Write for Bulletin "J15"

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The National Provisioner—June 15, 1946

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	2230
Steer, heifer, good	2120
Steer, heifer, commercial	1930
Steer, heifer, utility	1780
Cow, commercial	1930

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

KOSHER BEEF CUTS

Steer, hfr., rib, choice	2580
Steer, hfr., rib, good	2455
Steer, hfr., rib, commercial	2280
Steer, hfr., rib, utility	2030
Steer, hfr., tri., choice	2170
Steer, hfr., tri., good	2095
Steer, hfr., tri., commercial	1970
Steer, hfr., tri., utility	1770
Steer, hfr., reg. chk., choice	2445
Steer, hfr., reg. chk., good	2295
Steer, hfr., reg. chk., commercial	2170
Steer, hfr., reg. chk., utility	1895
Steer, hfr., loin, choice	2180
Steer, hfr., loin, good	2055
Steer, hfr., loin, commercial	2480
Steer, hfr., loin, utility	2155

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. dn.	25%
Shoulders, regular	22%
Butts, regular 3/8 lbs.	26%
Hams, regular, under 14 lbs.	24%
Hams, skinned fresh, under 14 lbs.	26%
Picnics, fresh, bone in	22%
Pork trimmings, ex. lean	32%
Pork trimmings, regular	19 1/2%
Spareribs, medium	16%
Boston butts, 3/8 lbs.	28%

City	
Pork loins, fr., 10/12 lbs.	27 1/2%
Shoulders, regular	23 1/2%
Butts, boneless, C. T.	32%
Hams, regular, under 14 lbs.	24%
Hams, sknd., under 14 lbs.	26%
Picnics, bone in	23 1/2%
Pork trim, ex. lean	32%
Pork trim, regular	19 1/2%
Spareribs, medium	16%
Boston butts, 3/8 lbs.	28%

Western	
Tongues, Type A	25%
Sweetbreads, beef, Type A	26%
Sweetbreads, veal, Type A	41%
Beef kidneys	25%
Lamb fries, per lb.	25%
Livers, beef	25%
Oxtails, under 3 lb.	25%

*Quotations are for Zone 9.	
FANCY MEATS	
Tongues, Type A	25%
Sweetbreads, beef, Type A	26%
Sweetbreads, veal, Type A	41%
Beef kidneys	25%
Lamb fries, per lb.	25%
Livers, beef	25%
Oxtails, under 3 lb.	25%

Prices I. C. I. and loose basis in zone 9. For lots under 500 lbs., add \$0.625.

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	4.75 per cwt.
Inedible suet	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended June 8, 1946, were reported as follows:

Week	Previous week	Year ago
June 8	11,600,000	21,246,000
Fresh meats, pounds	29,929,000	35,397,000
Lard, pounds	7,584,000	3,663,000

Packinghouse Equipment built by ST. JOHN • TABLES • TRUCKS • TROLLEYS • GAMBRELS • HAND TOOLS • SPECIALTIES

Prices:
Write

THIS SAUSAGE TRUCK ROLLS SO EASY!

ON ITS NEW DUPONT NEOPRENE WHEELS

St. John No. 50, widely used by sausage manufacturers all over the country, sturdily constructed of 12 gauge steel, hot dipped galvanized after fabrication—specifications sent on request.

Available in Two Sizes, also with Steel Wheels

Write for Bulletin "J15"

**PROMPT
DELIVERY**

E. G. JAMES COMPANY

16 S. LA-SALLE ST. CHICAGO 4, ILL. HARRISON 4-2240

The National Provisioner—June 15, 1946

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARROT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, JUNE 13, 1946

REGULAR HAMS

	Fresh or Frozen	S.P.	
8-10	22½	22½	
10-12	22½	22½	
12-14	22½	22½	
14-16	21½	22	

BOILING HAMS

	Fresh or Frozen	S.P.	
16-18	21½	22	
18-20	20%	21	
20-22	20%	21	

SKINNED HAMS

	Fresh or Frozen	S.P.	
18-22	24½	24½	
22-24	24½	24½	
24-26	23½	24	
26-28	23½	24	
28-30	22½	23	
30-32	22½	23	
32-34	22½	23	
34-36	22½	23	
36-38	22½	23	
38-40	22½	23	

PICNICS

	Fresh or Frozen	S.P.	
4-6	20½	20½	
6-8	20½	20½	
8-10	20½	20½	
10-12	20½	20½	
12-14	20½	20½	

Short shank ½ over.

FUTURE PRICES

MONDAY, JUNE 10, THROUGH
THURSDAY, JUNE 13, 1946

	LARD	Open	High	Low	Close
July	No bids or offerings			
Sept.	14.05b			
Oct.	No bids or offerings			
Dec.	14.05b			

WEEK'S LARD PRICES

	P. S. Lard	P. S. Lard	Raw	Tierces	Loose	Leaf
June 10	14.05b	13.05b	12.75b			
June 11	14.05b	13.05b	12.75b			
June 12	14.05b	13.05b	12.75b			
June 13	14.05b	13.05b	12.75b			
June 14	14.05b	13.05b	12.75b			

Packers' Wholesale Prices

	Refined lard tierces, f.o.b.	Chicago C. L.	14.80
Kettle, tierces, f.o.b.			
Chicago C. L.		15.30	
Leaf, kettle, rend. tierces,			
f.o.b. Chicago C. L.		15.05	
Neutral, tierces, f.o.b.			
Chicago C. L.		15.80	
Shortening, tierces (North)			
c.a.f.		16.50	
Shortening, tierces (South)			
c.a.f.		16.25	

APRIL

MARGARINE TAX

Taxes paid on oleomargarine during April, 1946, and 1945, as reported by the Bureau of Internal Revenue:

Apr., 1946 Apr., 1945

Excise taxes
(including
special
taxes) \$295,500.44 \$309,149.34

Quantity of product on
which tax was paid during
April, 1946, and 1945:

Apr., 1946 Apr., 1945

Oleomargarine, colored 1,553,087 2,186,524

Oleomargarine, uncolored 41,889,800 44,567,600

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
Under 8	18½	19%
8-12	18	19%
12-16	16½	17½
16-20	16	17½
20-22	15½	16%

D. S. BELLIES

	Clear	Rib
18-20	15%	15%
20-25	15%	15%
25-30	15%	15%
30-35	15%	15%
35-40	15%	15%
40-50	15%	15%

GREEN AMERICAN BELLIES

	16-20	15
20-25	15	15
25 and up	15	15

FAT BACKS

	Green or Frozen	Cured
6-8	11½	11½
8-10	11½	11½
10-12	11½	11½
12-14	11½	12
14-16	11½	12½
16-18	12½	12½
18-20	12½	12½
20-25	12½	12½

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11½	11½
Clear plates	10½	10½
Jowl butts	10½	10½
Square jowls	11½	12½



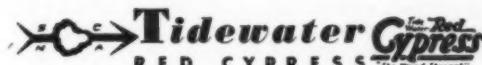
TIDEWATER RED CYPRESS

Is the Answer to Any
Problem of DECAY...
ODOR, TASTE or ACID!

...Its Superior Qualities Make It Ideal
for a Wide Range of Industrial Uses

The Indians knew it, the Spaniards knew it, the French knew it, and those of English descent of the Southeastern regions have known for 150 years the superior qualities of Tidewater Red Cypress and its resistance to decay. Along the Atlantic Coastal Plain where lie buried cypress trees that grew over 100,000 years ago in the Pleisto-

cene Age, many of which have since been dug up, give mute evidence of the lasting qualities of cypress never equalled for its decay resistance. In more recent years industry has also learned that it ticks the difficulties of odor, taste and acid. Tidewater Red Cypress has ALL the qualities you demand for many specific industrial demands.



CAN BE FURNISHED FROM ST. LOUIS STOCKS

FLEISHEL LUMBER CO.

4235 DUNCAN AVE. • ST. LOUIS 10, MO. • NEWSTED 2100

SAUSAGE CASINGS



**EASTERN FERTILIZER
MARKETS**

New York, June 12, 1946

There have been reports that the prices of sulphate of ammonia, superphosphate and other chemicals may be increased July 1. No trading was reported in the local market in cracklings, blood or tankage due to the scarcity of offerings. Several local fertilizer plants are on strike.

MAX SALZMAN, INC.
4916 SOUTH HALSTED ST.
CHICAGO 9, ILL.

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—Black market operations in the form of purchases above ceiling rates are said to be quite frequent in the tallow and greases market as the supply situation becomes more acute each week. Production is steadily declining, as livestock marketings are now at the lowest level of the season and will probably continue light for some time to come. Livestock feeders are reluctant to sell in any volume until some decision is made regarding the present OPA regulation. If controls are lifted beginning next month moderate to liberal marketings will result and production should be on a more normal basis. But with supplies as tight as they now are, some users of tallow and greases are forced to curtail operations sharply while a few plants have closed completely.

While trade continues to be very limited, most of the grades appeared in the scattered sales reported this week. Tallow movement included choice at 8½c; special, 8½c; No. 1 at 8½c, and No. 3 at 8½c. Grease sales included choice white at 8½c; A-white, 8½c; B-white, 8½c, and lower grades all at permitted maximums.

NEATSFOOT OIL.—Ceiling prices continue to be quoted for all grades of neatsfoot oil. Production is reported to be very light and movement through trade channels is limited.

OLEO OIL.—No sizable offerings of oleo oil are being made and the bulk of orders are going over unfilled.

STEARINE.—Small lots of stearine are moving but trade is almost too light to test the market.

GREASE OIL.—Only limited volume of grease oil is moving and the market is in a well sold up position. No. 1 oil is quoted at 14c; prime burning, 15½c, and acidless tallow oil, 13½c.

VEGETABLE OILS

Due to the lack of domestic vegetable oil offerings on the market, trade was again very quiet with demand holding broad. The feature of the trade was the sharp upswing in imports of copra from the Philippine Islands which totaled almost 32,000 long tons for May against about 24,000 tons a month earlier. At the same time, the government placed import ceilings on commercial shipments of Philippine copra and coconut oil at the same levels at which the CCC had been buying. This latter agency, which had been buying these products from the Philippines for domestic crushers, is turning the importation of these products back into private hands. OPA said the new ceilings are established to prevent prices from being bid to a point where they would create pressure against the domestic ceilings of copra products, namely, coconut oil and copra meal.

SOYBEAN OIL.—Bids for soybean oil to be exported in return for olive oil were being received this week, but volume of trading was light. Most crushers are now out of business for the summer and little trading will be completed until the new crop of beans moves to market.

OLIVE OIL.—A few exporters have been able to secure soybean oil to be shipped to Spain in exchange for olive oil, but demand far exceeds offerings and it is doubtful that the 7,500 tons required would be filled.

PEANUT OIL.—Most mills are closed and potential buyers are now looking to other markets for supplies. Peanut oil quotations are quoted nominal.

COTTONSEED OIL.—Weather conditions have not been very favorable for the cotton crop and some deterioration is reported. Meanwhile, the oil market is inactive because of lack of offerings.

BY-PRODUCTS MARKETS

Blood

	Unit
Unground, loose	Ammos
Digester Feed Tankage Materials	
Unground, per unit ammonia	per ton
Liquid stick, tank cars	per ton
	per ton
Packinghouse Feeds	
Carots	
65% digester tankage, bulk	\$28.00 per ton
60% digester tankage, bulk	28.00
55% digester tankage, bulk	75.00
50% digester tankage, bulk	70.00
45% digester tankage, bulk	64.00
50% meat, bone meal scraps, bulk	50.00
†Blood-meal	50.00
Special steam bone-meal	50.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00
Steam, ground, 2 & 26	35.00
	per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85 @ 4.00
Bone tankage, unground, per ton	30.00 @ 31.00
Hoof meal	4.25 @ 4.50

Fertilizer Materials

	Per ton
Hard pressed and expeller unground	
55% protein or less	\$1.20
55 to 75% protein	1.20

Dry Rendered Tankage

	Per ton
Calf trimmings (limed)	\$1.00
Hide trimmings (green salted)	.25
Sinews and pixales (green, salted)	.25

Gelatine and Glue Stocks

	Per ton
Calf trimmings (limed)	\$1.00
Hide trimmings (green salted)	.25
Sinews and pixales (green, salted)	.25

Bones and Hoofs

	Per ton
Round shins, heavy	\$70.00 @ 80.00
Light	70.00
Flat shins, heavy	65.00 @ 70.00
Light	65.00
Blades, buttocks, shoulders & thighs	62.50 @ 65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00 @ 45.00
Junk bones	30.00

Animal Hair

	Per ton
Winter coil dried, per ton	\$ 0.00
Summer coil dried, per ton	25.00 @ 30.00
Winter processed, black, lb.	3
Cattle switches	4 @ 4
Winter processed, gray, lb.	4 @ 4

*Plus \$7.50 per ton for ceiling price, f.o.b. shipping point.

**Denotes ceiling price, f.o.b. shipping point.

†Based on 15 units of ammonia.

‡Delivered Chicago.

Willibald Schaefer Company

PROCESSORS OF ANIMAL FATS AND OILS

AMERICAN MEAT INSTITUTE ASSOCIATE MEMBER:
NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE
ST. LOUIS 7, MO.

CHESTNUT 9630
TELETYPE
WESTERN UNION PHON



HIDES AND SKINS

Issue date of hide buying permits reported postponed a week to July 1, due OPA uncertainty—Russia reported cancelling recent S. A. hide purchases and substituting sole leather.

Chicago

HIDES.—Interest at present is centering on what action the Senate may take on the pending bill to extend OPA another year. The impression is that the administration wants to hurry some sort of bill through the Senate, since it will have to go then, together with the House version of the bill, to a conference committee from the House and Senate, where the entire bill will then be rewritten. Whether or not the administration can control the conference committee is considered the important point at present.

New buying permits were scheduled to be released June 24 but late information is that they are being deferred one week to July 1. There was little possibility of any action before the OPA matter is decided, which must be by June 30. Reports indicate that the local kill, and that of some of the larger outside packers, is at a very low point this week. Eastern buyers continue taking the bulk of cattle on the local market, at prices beyond the reach of packers who

have to stay in compliance with OPA regulations as to grading. Chicago cattle receipts on Tuesday were the lightest for any Tuesday since July 18, 1939.

Federally inspected cattle slaughter during May, totalling 676,415 head, was the lightest for any May since 1932; the April kill was 714,860 head, with 1,045,454 for May 1945; total for first five months this year was 4,321,265, as against 5,669,248 for same time 1945.

Calf slaughter was the lowest for the month in three years, with 402,271 head reported for May, 445,049 for April, and 522,027 for May 1945; total for first five months this year was 2,198,510, as against 2,576,044 same time 1945.

The Civilian Production Administration estimates shoe production in May at about 45,000,000 pairs, as compared with 48,000,000 for March and April; however, if cattle slaughter recovers to anywhere near normal, production for the year will set a new record.

Offerings in the small packer and country hide markets were disappointingly small during the last trading and both markets are quotably strong at the full ceiling prices as quoted, including bulls.

The Pacific Coast market was also left closely sold up at the local ceiling of 13½¢, flat, for steers and cows, and

10c for bulls, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.

—There has been very little news from South America since the Argentine government suspended the issuance of export permits a couple weeks back. Late information is that the Russians have cancelled their last purchase of 100,000 hides as being too light for their program. Russia is also reported to have bought four to five thousand tons of sole leather in the Argentine, price reported to be about 48c per lb., and Greece is also reported to have purchased sole leather in a substantial way in the same market.

CALF AND KIPSKINS.—With declining production, all calf and kip skin markets, packer, city and country, here and in the East, were left closely sold at the ceiling prices as previously quoted.

SHEEPSKINS.—Packer shearlings continue in strong demand at ceiling prices. Four cars were reported sold that basis, with reports that several more moved, No. 1's going at \$2.15, No. 2's \$1.90, and No. 3's \$1.00. Clips are about out of the picture at present. Pickled skins are in strong demand and short supply; market quoted \$7.75@\$8.00 per doz. packer production. No information is confirmed regarding recent sales of wool pelts by couple of Iowa packers, although it is strongly indicated that a few wool pelts moved at up to \$4.15 per cwt. liveweight basis; genuine spring lambs are credited as moving at \$2.85 each and better.

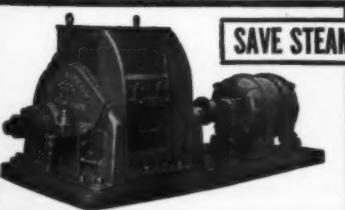
BEEF • PORK • VEAL • LAMB HAMS • BACON • SAUSAGE LARD • CANNED MEATS • Sheep, hog and beef casings



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



SAVE STEAM, POWER, LABOR

M&M HOG

REDUCES COOKING
TIME . . . LOWERS
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the renderers. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your needs. Write today!

MITTS & MERRILL
Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

CHECK THESE ANSWERS ON SALT!

Are you using the right grade?

Are you using the right grain?

Are you using the right amount?

YES **NO** **DON'T KNOW**

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your *individual* requirements. No obligation. Just write the Director, Technical Service Dept. IY-6.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended June 14, '46	Prev. week	Cor. week, 1945
Hvy. nat. str.	15 1/2	15 1/2	15 1/2
Hvy. Tex. str.	14 1/2	14 1/2	14 1/2
Hvy. butt			
brnd'd str.	14 1/2	14 1/2	14 1/2
Hvy. Col. str.	14	14	14
Ex-light Tex. str.	15	15	15
Brnd'd cows	14 1/2	14 1/2	14 1/2
Hvy. nat. cows	15 1/2	15 1/2	15 1/2
Lt. nat. cows	15 1/2	15 1/2	15 1/2
Nat. bulls	12	12	12
Brnd'd bulls	11	11	11
Calfskins	23 1/2 @ 27	23 1/2 @ 27	23 1/2 @ 27
Kips, nat.	20	20	20
Kips, brnd'd	17 1/2	17 1/2	17 1/2
Slunks, reg.	11.10	11.10	11.10
Slunks, hrls.	55	55	55

CITY AND OUTSIDE SMALL PACKERS

	Nat. all-wts...	Brnd'd all-wts...	Nat. bulls...	Brnd'd bulls...	Calfskins...	Kips, nat...	Slunks, reg...	Slunks, hrls...
Hvy. str.	15	15	15	14	10 1/2	18	18	55
Hvy. cows	15	15	15	14	10 1/2	18	18	55
Bulls	15	15	15	15	10 1/2	18	18	55
Extremes	15	15	15	15	10 1/2	18	18	55
Bulls	11 1/2	11 1/2	11 1/2	11 1/2	11 1/2	18	18	55
Calfskins	16	16	16	16	11 1/2	16	16	55
Kipskins	16	16	16	16	11 1/2	16	16	55
Horeskins	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

	Hvy. str.	Hvy. cows	Bulls	Extremes	Bulls	Calfskins	Kipskins	Horeskins
Hvy. str.	15	15	15	15	15	15	15	15
Hvy. cows	15	15	15	15	15	15	15	15
Bulls	15	15	15	15	15	15	15	15
Extremes	15	15	15	15	15	15	15	15
Bulls	11 1/2	11 1/2	11 1/2	11 1/2	11 1/2	11 1/2	11 1/2	11 1/2
Calfskins	16	16	16	16	16	16	16	16
Kipskins	16	16	16	16	16	16	16	16
Horeskins	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 8.00

All country hides and skins quoted on flat basis.

SHEEPSKIN

	Pkr. shearings...	2.15	2.15	2.00 @ 2.15
Dry pelts...	25	26	24 1/2 @ 25 1/2	23 1/2 @ 24 1/2

CORN-HOG RATIO

For the week ended June 1, at Chicago, corn-hog price ratio based on all hog purchases was 10.3 and based on barrows and gilts was 10.3. No. 3 yellow corn on that date was \$1.435 per bu. A year earlier the ratio for all purchases was 12.7 and for barrows and gilts was 12.8. No. 3 yellow corn was quoted at \$1.115.

WEEK'S CLOSING MARKETS

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during May, 1946, and May, 1945, as reported by the Office of Production and Marketing Administration, United States Department of Agriculture:

	BARROWS AND GILTS		SOWS	
	May, 1946	May, 1945	May, 1946	May, 1945
Chicago	\$14.85	\$14.75	\$14.10	\$14.00
St. Louis National				
Stk. Yds.	14.80	14.70	14.05	13.95
Kansas City	14.55	14.50	13.80	13.75
Omaha	14.50	14.45	13.75	13.70
St. Joseph	14.55	14.50	13.80	13.75
St. Paul	14.60	14.45	13.85	13.70

	BARROWS AND GILTS		SOWS	
	May, 1946	May, 1945	May, 1946	May, 1945
Chicago	244	263	430	400
St. Louis National				
Stk. Yds.	211	236	405	431
Kansas City	231	260	406	426
Omaha	258	280	372	423
St. Joseph	224	233	402	428
St. Paul	256	269	388	390

USDA CALLS FOR CLEAN-UP OF SET-ASIDE DEFICITS

Federally inspected and certified packers have been notified by the Chicago meat merchandising section, Production and Marketing Administration, USDA, that those who are in a deficit position on set-aside deliveries should note the special provisions of WFO 75.9, Amendment 39 to WFO 75.2, Amendment 33 to WFO 75.3, Amendment 9 to WFO 75.4 and Amendment 5 to WFO 75.6. These require that full set-aside obligations for the week ended June 1, plus all previous deficits, must be delivered not later than June 22.

FRIDAY'S CLOSING

Provisions

Production of all descriptions of pork cuts is very scarce on the open market, due in good part to attempts of packers to make up deficits in offerings to the CCC before the deadline. All quotations are holding at the full ceiling with the market well sold up.

Cottonseed Oil

The market was quiet, with no sales. Spot 14.31n; July, September, October and December 14.31b.

U. S. SURPLUS SALES

U. S. Department of Agriculture has announced that domestic sales of food and agricultural products in April totaled \$14,891,793 against \$4,573,320 for March. Approximately \$12,865,000 of the April sales total come from disposal of commodities declared surplus by government agencies. Fats and oils returned \$2,278,248 in April against \$425,011 in March. April sales of livestock and meats totaled \$1,078.

UNIFORM LABELING URGED

The National Canners Association is urging canners, distributors and other groups connected with merchandising canned foods to use uniform labeling terms. These terms have been selected and adopted by the association's committee on labeling, approved by the distributor organizations, and by the association's board of directors.

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE
"Glorified" HAMS • BACON • LARD
DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

HOWARD
MACHINES
for
MECHANICAL
CLEANING
& DRYING



HOWARD ENGINEERING & MFG. CO.
2245½ BUCI ST. CINCINNATI 14, OHIO

SAVE MONEY WITH NIAGARA EQUIPMENT

Better Smoked Meats and More Profits

are the results of Niagara Balanced Air Smoke Ovens. Positive control of yield and uniformity of processing are given by the Niagara controls of interior product and smoke density, temperature and humidity. Operation fully automatic, gives substantial savings.

NIAGARA BLOWER COMPANY

6 East 45th St., New York-17, N.Y.

37 W. Van Buren St., Chicago-3, Ill.

Wilmington Provision Company

Slaughterers of

CATTLE - HOGS - LAMBS - CALVES

TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION

WILMINGTON, DELAWARE

MARKETING INSURANCE



FOR YOUR *Frozen Foods*

14 scientifically operated "City Ice" warehouses . . . strategically situated . . . provide you with split second marketing control over your frozen food and other perishables, in 12 key consuming areas.

14 GREAT CITY ICE COLD STORAGE WAREHOUSES

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Seaboard Terminal
& Refrigeration Co.

HORNELL, N. Y.
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PITTSBURGH, PA.
Federal Cold Storage Co.

CLEVELAND, OHIO
Federal Cold Storage Co.

COLUMBUS, OHIO
Federal Cold Storage Co.

DECATUR, ILL.
Polar Service Company

ST. LOUIS, MO.
Federal Cold Storage Co.

ST. LOUIS, MO.
Mound City Ice &
Cold Storage Co.

NAT'L STOCK YARDS, ILL.
North American Cold Storage

SPRINGFIELD, MO.
Springfield Ice & Refrigerating Co.

KANSAS CITY, KANS.
Federal Cold Storage Company

TULSA, OKLA.
Tulsa Cold Storage Co.

GALVESTON, TEXAS
Galveston Ice & Cold Storage Co.

PHOENIX, ARIZ.
Crystal Ice & Cold Storage Co.

Check your space requirements with "City Ice" headquarters, or contact the City Ice System Warehouses in the markets that interest you. Ask for a copy of the latest "Tariff & Directory."

COLD STORAGE DIV.

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CITY ICE & FUEL
Company

33 S. Clark St., Chicago 3

"Something **NEW**
Has Been **Added**"



JAMISON "ADJUSTOFLEX" TRACK PORT OPERATOR.
with COMPENSATOR (Pat. App. For)

This startling new improvement in track port operators is typical of Jamison's post-war contributions to the Cold Storage Industry.

ACTION POSITIVE—but FLEXIBLE—track port gasket wear or obstruction to track port closing causes no strain on mechanism.

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JAMISON
BUILT COLD STORAGE DOORS

LIVESTOCK MARKETS

Weekly Review

May Inspected Kill Smallest in Years

TOTAL volume of livestock slaughtered in federally inspected plants during May was one of the smallest in a decade. All classes, with the exception of hogs, were processed in smaller volume than a year ago. Prospects for the current month point to even smaller totals, and the lowest levels in many years are expected.

Cattle processing at 674,415 head was smallest for May since 1932 and marked eight months of consecutive declines. The peak time of slaughter was set last October when over 1,500,000 head were processed. Kill has gradually receded from that figure and in March the total dropped under the 1,000,000 mark for the first time in about a year. The year-to-date total slaughter is also showing a sharp loss from a year ago; only 4,321,265 head have been killed in the first five months compared with 5,669,248 head in the corresponding period last year.

A slight seasonal upturn was registered in hog slaughter with a total of 4,149,005 head being processed, almost 300,000 head more than a month earlier and about 750,000 head more than a year ago. However, the May kill was second smallest for the period since 1940. The five-month slaughter of 21,252,054 head compares with 18,481,629 head last year.

The processing of sheep and lambs and calves declined sharply. The 402,271 calf slaughter was smallest in three years. Sheep and lamb processing at 1,373,744 head was lightest for May since 1937. However, the five-month total for sheep and lambs at 8,723,926 head is only slightly smaller than the total for the same time of last year because of the heavy volume slaughtered in the early months of this year.

FEDERALLY INSPECTED SLAUGHTER

	Cattle 1946	Cattle 1945
January	1,011,680	1,283,280
February	1,014,598	1,148,593
March	903,712	1,212,531
April	714,860	978,890
May	674,415	1,045,454
June		1,060,124
July		1,049,131
August		1,031,103
September		937,682
October		1,583,697
November		1,410,261
December		1,117,664

	Hogs 1946	Hogs 1945
January	4,911,073	5,299,107
February	4,698,483	8,267,348
March	3,635,521	3,473,655
April	3,857,972	3,051,125
May	4,149,005	3,375,402
June		3,381,819
July		2,752,472
August		2,205,747
September		1,921,751
October		2,329,666
November		4,349,504
December		5,537,221

	Sheep 1946	Sheep 1945
January	1,439,964	2,073,235
February	2,196,064	1,559,643
March	1,975,282	1,723,267
April	1,735,882	1,522,890
May	1,373,744	1,824,369
June		1,968,397
July		1,411,932
August		1,657,882
September		1,658,084
October		2,018,282
November		1,772,114
December		1,805,579

	Calves 1946	Calves 1945
January	440,175	559,505
February	426,756	442,259
March	484,259	574,981
April	445,049	477,294
May	402,271	522,027
June		485,897
July		482,051
August		603,439
September		665,757
October		876,597
November		780,354
December		547,914

FIVE MONTHS' TOTALS

	Cattle	Hogs	Sheep
1946	4,821,265	21,252,054	8,723,926
1945	5,669,248	18,481,629	8,749,629
1944	5,168,315	35,316,544	8,043,824
1943	4,274,762	24,247,343	7,798,181
1942	4,718,628	22,373,143	7,731,086
1941	4,074,770	18,976,928	7,411,656
1940	3,833,206	21,114,372	6,951,477
1939	3,678,891	16,509,576	6,906,178
1938	3,876,157	14,691,079	7,378,147
1937	3,947,641	14,302,965	7,031,888

BLUE STEM-OSAGE PASTURES GOOD FOR BIG CATTLE SUPPLY

The Blue Stem-Osage pastures of Kansas and Oklahoma are well stocked with cattle and have good pasture feed. The two sections received the largest number of shipped in cattle in recent years. The receipts of cattle from January 1 to May 31, 1946, were about 9 per cent larger than in 1945 and 23 per cent more than in 1944. The supply of wintered over and local cattle is a little smaller than a year ago, but larger than any year from 1939 to 1943.

The spring movement of cattle and calves into the two sections is estimated at 406,000 head, compared with 372,000 cattle and calves in 1945, and 330,000 in 1944, and the ten-year (1934-43) average of 293,000 cattle and calves.

The cattle and calves are generally in good condition and have made very good gains. The shipped in cattle arrived earlier than last season and some were rather thin. The local cattle wintered in good condition. The March and April receipts were much larger than in 1945, due to the early development of the feed and dry conditions in the southwest.

The May 1946 arrivals were much smaller than in May 1945, when the cattle came in late. The time of marketing is very indefinite, but usually the peak of the run is in August.

There has been some lack of rain recently, which would tend to cure the pasture feed early. The cattle moving in this spring carried a larger proportion of calves, young cattle and cows, with less aged steers than in 1945, and past years.

Pastures in other sections of Kansas and Oklahoma received more cattle than in the spring of 1945, but these pastures also had less wintered over and local cattle than a year ago.

Your Guide

TO LIVESTOCK
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on June 13, 1946, reported by Office of Production & Marketing Administration:

BOARS AND GILTS:
Good and Choice:
120-140 lbs. \$14.25-14.85 \$14.80 only \$14.50 only \$14.25-14.50 \$14.60 only

140-160 lbs. 14.80 only 14.80 only 14.50 only 14.45-14.55 14.60 only
160-180 lbs. 14.85 only 14.80 only 14.50 only 14.50 only 14.60 only
180-200 lbs. 14.85 only 14.80 only 14.50 only 14.55 only 14.60 only
200-220 lbs. 14.85 only 14.80 only 14.50 only 14.55 only 14.60 only
220-240 lbs. 14.85 only 14.80 only 14.50 only 14.55 only 14.60 only
240-270 lbs. 14.85 only 14.80 only 14.50 only 14.55 only 14.60 only
270-300 lbs. 14.85 only 14.80 only 14.50 only 14.55 only 14.60 only
300-330 lbs. 14.85 only 14.80 only 14.50 only 14.55 only 14.60 only
330-360 lbs. 14.85 only 14.80 only 14.50 only 14.55 only 14.60 only

Medium:
160-220 lbs. 13.50-14.85 14.25-14.80 14.00-14.50 14.25-14.55 14.25-14.50

SWINE:
Good and Choice:
270-300 lbs. 14.10 only 14.05 only 13.75 only 13.80 only 13.85 only
300-330 lbs. 14.10 only 14.05 only 13.75 only 13.80 only 13.85 only
330-360 lbs. 14.10 only 14.05 only 13.75 only 13.80 only 13.85 only
Medium:
360-400 lbs. 14.10 only 14.05 only 13.75 only 13.80 only 13.85 only

Good:
400-450 lbs. 14.10 only 14.05 only 13.75 only 13.80 only 13.85 only
450-550 lbs. 14.10 only 14.05 only 13.75 only 13.80 only 13.85 only
Medium:
550-650 lbs. 11.50-13.50 13.25-14.05 13.25-13.75 13.60-13.80 13.50-13.85

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:
700-900 lbs. 17.00-17.75 16.75-17.75 16.65-17.50 16.50-17.25 16.50-17.50
900-1100 lbs. 17.50-18.00 16.75-17.90 16.75-17.65 16.75-17.65 16.75-17.70
1100-1300 lbs. 17.60-18.00 17.00-17.90 17.00-17.65 17.00-17.65 16.75-17.70
1300-1500 lbs. 17.60-18.00 17.00-17.90 17.00-17.65 17.00-17.65 16.75-17.70

STEERS, Good:
700-900 lbs. 16.25-17.00 15.75-16.75 15.50-16.50 15.50-16.50 14.50-16.75
900-1100 lbs. 16.75-17.50 15.75-16.75 16.00-17.00 15.75-17.00 14.75-16.75
1100-1300 lbs. 17.00-17.60 16.00-17.00 16.00-17.00 16.00-17.00 14.75-16.75
1300-1500 lbs. 17.00-17.60 16.00-17.00 16.00-17.00 16.00-17.00 14.75-16.75

STEERS, Medium:
700-1100 lbs. 14.00-16.75 13.00-15.75 12.75-15.75 13.25-15.50 12.00-14.75
1100-1300 lbs. 15.00-17.00 13.50-16.00 14.25-15.65 12.25-14.75

STEERS, Common:
700-1100 lbs. 12.50-15.00 11.50-18.50 11.25-12.75 11.75-18.00 10.50-12.25

HEIFERS, Choice:
600-800 lbs. 17.00-17.75 16.50-17.50 16.25-17.25 16.85-17.50 16.00-17.25
800-1000 lbs. 17.50-18.00 16.75-17.50 16.50-17.50 16.65-17.65 16.25-17.50

HEIFERS, Good:
600-800 lbs. 16.25-17.00 15.25-16.75 15.00-16.25 15.40-16.65 14.00-16.25
800-1000 lbs. 16.75-17.50 15.50-16.75 15.25-16.50 15.65-16.65 14.00-16.25

HEIFERS, Medium:
500-900 lbs. 14.00-16.25 12.25-15.50 11.50-14.75 12.00-15.25 11.50-14.00

HEIFERS, Common:
500-900 lbs. 11.50-14.00 11.00-12.25 10.50-11.50 11.00-12.00 9.50-11.50

COWS, All Weights:
Good 14.50-15.50 12.50-14.25 13.00-14.75 12.25-14.00 12.50-14.25
Medium 13.00-14.50 10.75-12.50 11.25-13.00 10.75-12.25 10.25-12.50
Cutter & com. 8.00-13.00 8.00-10.75 7.75-11.25 8.25-10.75 8.00-10.25
Canner 7.00-8.25 7.00-8.00 7.00-7.75 6.75-8.25 6.50-8.00

BULLS, (Yrs. Excl.) All Weights:
Beef, good 14.50-16.00 13.50-14.50 13.50-14.25 13.75-14.00 13.00-14.25
Sausage, good 13.50-14.50 12.50-13.50 12.75-13.50 12.75-13.75 12.00-13.00
Sausage, med. 12.00-13.50 11.50-12.50 11.50-12.75 11.25-12.75 10.50-12.00
Sausage, cut & com 10.00-12.00 9.25-11.50 9.25-11.50 9.25-11.25 8.75-10.50

VEALERS:
Good & choice 15.00-17.00 12.75-17.00 13.00-15.50 14.50-17.00 14.50-17.00
Com. & med. 9.50-15.00 9.25-12.75 9.50-13.00 9.50-14.50 10.50-14.50
Cull 8.50-9.50 7.00-9.25 8.00-9.50 7.00-9.50 7.00-10.50

CALVES:
Good & choice 14.50-16.00 13.00-16.00 12.00-14.50 12.50-16.00
Com. & med. 10.50-14.50 9.50-13.00 9.50-12.00 9.00-13.50
Cull 8.50-10.50 6.50-9.50 8.00-9.50 7.00-9.00

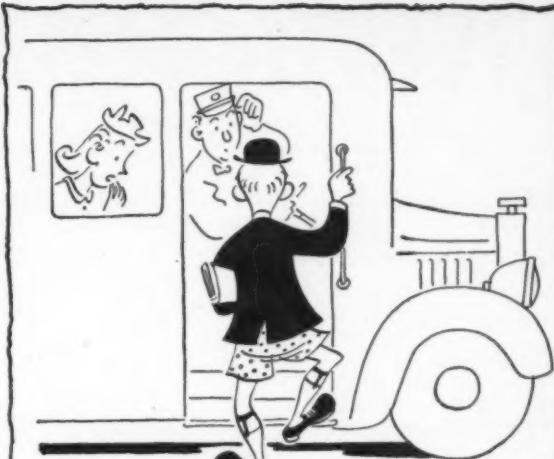
SLAUGHTER LAMBS AND SHEEP:
SPRING LAMBS:
Good & choice 16.00-17.00 16.00-16.50 15.00-17.00
Med. & good 14.50-15.75 14.00-15.50 13.50-14.75
Common 13.00-14.00 12.00-13.25

LAMBS (Shorn):
Good & choice 16.00-17.00 15.00-16.00 14.75-16.25 14.00-14.50 15.00-16.00
Med. & good 14.50-15.75 13.50-14.75 13.25-14.75 12.75-13.75 13.00-14.75
Common 11.75-13.50 11.50-13.25 10.50-13.00 10.50-12.50 10.00-12.75

EWES:
Good & choice 8.25-9.00 7.25-8.00 8.00-8.50 8.00-8.75 8.25-9.00
Med. & med. 6.75-8.00 6.00-7.00 6.50-8.00 6.50-7.75 6.50-8.00

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades.



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Vacuum Cooked Meats**

THE RATH PACKING COMPANY, Waterloo, Iowa

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended June 8, 1946.

CATTLE

	Week ended	Prev. week	Cor. week
Chicago	2,177	5,618	19,884
Kansas City	2,681	2,716	19,905
Omaha	5,531	3,015	19,502
East St. Louis	1,647	2,102	6,050
St. Joseph	2,082	1,768	4,089
Sioux City	2,782	2,459	9,822
Wichita	574	395	2,663
Philadelphia	2,714	2,756	2,293
Indianapolis	518	455	620
New York &			
Jersey City	11,342	9,191	12,744
Oklahoma City	1,236	1,135	6,380
Cincinnati	4,827	3,901	4,187
Denver	4,980	4,661	6,877
St. Paul	5,543	4,445	11,292
Milwaukee	1,674	2,119	1,512
Total	49,307	46,736	120,980

*Cattle and calves.

HOGS

	This week	Same day last wk.
Chicago	77,925	69,080
Kansas City	27,335	26,807
Omaha	36,451	37,126
East St. Louis	45,408	48,507
St. Joseph	17,555	16,946
Sioux City	27,807	22,934
Wichita	2,674	2,950
Philadelphia	10,831	9,565
Indianapolis	15,516	13,932
New York &		
Jersey City	40,110	35,595
Oklahoma City	5,629	5,167
Cincinnati	12,955	8,896
Denver	11,124	7,396
St. Paul	17,136	13,171
Milwaukee	8,100	2,661
Total	351,365	320,732

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

	This week	Same day last wk.
Chicago	1,139	3,789
Kansas City	19,922	11,926
Omaha	12,757	7,181
East St. Louis	4,897	2,411
St. Joseph	10,807	6,757
Sioux City	6,571	4,344
Wichita	5,935	4,536
Philadelphia	4,640	2,967
Indianapolis	1,454	166
New York &		
Jersey City	31,468	14,246
Oklahoma City	11,889	19,986
Cincinnati	1,866	1,164
Denver	3,308	5,823
St. Paul	1,808	1,706
Milwaukee	184	269
Total	118,145	86,137

*Not including directs.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., June 12.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady for the week.

Hogs, good to choice:

160-180 lb.	\$13.75@14.6
180-240 lb.	14.20@14.6
240-330 lb.	14.20@14.6
330-360 lb.	14.20@14.6

Shows:

270-330 lb.	\$13.45@12.8
400-550 lb.	13.40@12.8

Receipts of hogs at Corn Belt markets, for the week ended June 13, were as follows.

	This week	Same day last wk.
Chicago	22,800	32,800
Kansas City	21,000	27,200
Omaha	31,700	45,000
East St. Louis	24,000	32,000
St. Paul	25,300	22,500
Milwaukee	27,200	21,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended June 8 were reported to be as follows:

	AT 20 MARKETS,
WEEK ENDED:	Cattle Hogs Sheep
June 8	207,000 307,000 280,000
June 1	153,000 273,000 273,000
1945	218,000 269,000 346,000
1944	243,000 643,000 561,000 210,000
1943	227,000

	AT 11 MARKETS, WEEK ENDED:
June 8	220,000
June 1	221,000
1945	220,000
1944	225,000
1943	220,000

	AT 7 MARKETS, WEEK ENDED:
June 8	211,000 143,000
June 1	196,000 169,000
1945	188,000 203,000 213,000
1944	170,000 455,000 180,000
1943	153,000 388,000 120,000

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 8, 1946, were 6,882,000 lbs.; previous week 3,882,000 lbs.; same week last year 6,759,000 lbs.; January 1 to date 172,200,000 lbs.; a year earlier, 179,268,000 lbs.

Shipments of hides from Chicago for week ended June 8, 1946, were 4,318,000 lbs.; previous week 2,622,000 lbs.; same week last year 3,942,000 lbs.; January 1 to date 447,000 lbs., compared with 102,272,000 lbs. same time last year.



DIRECT
GProduction &
stration.)June 13—
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SIONER:PACKERS'
PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 8, 1946, are reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,440 hogs; Swift, 69 hogs and 967 shippers; Wilson, 1,737 hogs; Aker, 1,490 hogs; Shippers, 6,335 hogs; Others, 16,457 hogs.
Total: 2,177 cattle; 1,482 calves; 27,778 hogs; 1,139 sheep.

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FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	174	546	270	37,319
Swift	360	107	291	41,048
Bonnet	306	42	22	...
City	395	10	75	...
Rosenthal	244	44	...	2,315
Total	1,479	758	658	80,677

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	47	69	3,195	1,685
Swift	89	20	3,543	602
Cudahy	220	...	2,688	449
Others	2,032	106	1,674	601
Total	2,388	194	11,095	3,337

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	1,489	1,465	7,214	673
Bartusich	718
Cudahy	928	1,583	...	365
Rifkin	695	219
Superior	1,230
Swift	1,488	3,167	9,922	770
Others	4,340	1,615
Total	10,883	8,049	17,136	1,808

TOTAL PACKER PURCHASES

	Week ended	Prev. week	Cor. week
June 8	69,705	82,464	137,829
Hogs	153,780	184,381	164,252
Sheep	147,100	111,460	205,059

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 7	878	285	6,792	159
June 8	662	150	4,411	25
June 10, 10,110	707	8,683	3,969	...
June 11, 3,758	708	10,652	1,860	...
June 12, 7,079	501	8,367	2,674	...
June 13, 2,000	400	8,000	1,000	...

*Wk.
so far, 22,947
Wk. ago, 29,135

1945 ... 39,774
1944 ... 37,700

1945 ... 26,675
1944 ... 17,027

*Including 303 cattle, 174 calves, 19,623 hogs and 1,267 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 7	1,007	3	1,005	...
June 8	97	1	67	8
June 10,	3,766	401	456	891
June 11,	3,967	346	1,337	295
June 12,	5,066	220	1,370	1,365
June 13,	1,000	100	1,000	500

Wk.
so far, 17,399
Wk. ago, 22,834

1945 ... 17,137
1944 ... 17,513

1945 ... 1,567
1944 ... 607

1945 ... 6,183
1944 ... 589

JUNE RECEIPTS

	1946	1945
Cattle	54,140	85,999
Calves	5,073	8,099
Hogs	101,019	123,297
Sheep	19,476	71,644

JUNE SHIPMENTS

	1946	1945
Cattle	41,674	38,342
Hogs	10,984	11,915
Sheep	7,365	3,173

1945 ... 16,028
1944 ... 4,772

1945 ... 21,058
1944 ... 5,994

Total 20,800 27,052

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, June 15, 1946:

Week ended

June 13

Prev. week

Packers' purch.... 16,028

Shippers' purch.... 4,772

Total 20,800 27,052

1946 ... 21,058
1945 ... 16,028

1946 ... 38,342
1945 ... 33,000

1946 ... 11,915
1945 ... 10,984

1946 ... 3,173
1945 ... 2,000

1946 ... 5,994
1945 ... 4,772

1946 ... 27,052
1945 ... 21,058

1946 ... 16,028
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1946 ... 11,915
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1946 ... 10,984
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1946 ... 4,772
1945 ... 3,000

1946 ... 21,058
1945 ... 16,028

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

	New York	Phila.	Boston
STEERS, carcass	4,208	734	424
Week ending June 8, 1946	3,053	670	292
Week previous	4,149	1,550	1,200
Same week year ago	369	1,645	259
COWS, carcass	407	846	245
Week ending June 8, 1946	771	1,476	357
Week previous	21	1	35
BULLS, carcass	8	7	31
Week previous	108	3	73
VEAL, carcass	5,570	401	182
Week previous	4,055	294	100
Same week year ago	9,851	837	777
LAMB, carcass	17,562	4,298	4,377
Week previous	9,372	2,552	3,961
Same week year ago	24,553	8,197	18,076
MUTTON, carcass	3,263	225	48
Week previous	356	107	95
Same week year ago	6,123	834	1,340
PORK CUTS, lbs.	1,145,737	379,930	73,523
Week previous	669,671	133,067	82,917
Same week year ago	712,532	268,994	34,480
BEEF CUTS, lbs.	173,787
Week previous	75,269
Same week year ago	281,763
LOCAL SLAUGHTERS			
CATTLE, head	11,342	2,714	...
Week previous	9,191	2,756	...
Same week year ago	12,809	2,293	...
CALVES, head	8,730	2,189	...
Week previous	5,933	1,540	...
Same week year ago	7,167	1,852	...
HOGS, head	40,110	10,831	...
Week previous	35,595	9,565	...
Same week year ago	36,609	9,844	...
SHEEP, head	31,468	4,640	...
Week previous	14,246	2,967	...
Same week year ago	45,159	2,570	...

Country dressed product at New York totaled 2,031 veal, no hogs and 283 lambs. Previous week 1,004 veal, no hogs and 368 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter totals at 32 centers continue to be very disappointing and all classes of livestock are being slaughtered in smaller volume than for the same period of last year. Cattle kill is less than half of what it was a year ago.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	11,342	8,354	40,110	2,48
Baltimore, Philadelphia	3,061	456	20,356	1,38
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	7,426	2,104	47,481	2,30
Chicago, Elburn	7,951	4,341	77,925	18,10
St. Paul-Wis. Group	12,151	18,211	65,168	4,38
St. Louis Area	3,060	5,219	49,408	2,48
St. Louis City	2,782	90	29,507	1,38
Omaha	5,150	381	36,481	2,38
Kansas City	2,681	8,319	27,338	11,42
Iowa and So. Minn.	3,667	3,072	124,233	2,38
SOUTHEAST ⁴	1,794	2,531	8,919	1,48
SOUTH CENTRAL WEST ⁵	2,789	1,768	31,848	8,78
ROCKY MOUNTAIN ⁶	3,179	101	9,481	4,00
PACIFIC ⁷	15,458	8,331	19,598	4,48
Total	82,690	51,618	582,301	27,00
Total last week	69,544	44,082	572,517	20,00
Total last year	178,383	73,800	500,764	40,00

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended June 7	807	112	5,80
Last week	534	389	4,38
Last year	1,769	247	3,28



Liberty Bell Brand

Hams — Bacon — Sausages — Lard — Scrapple
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

PHILADELPHIA BONELESS BEEF CO.
223 Callowhill Street • Philadelphia 23, Pa.
RECEIVERS OF
Straight and Mixed Carload Shipments
BEEF AND PORK

B.A.I.S.T. 13

BUSINESS OPPORTUNITIES

FOR SALE: Brand new Beef and Small Stock Plant, on main line B & O railroad Chicago to New York. Good town North-Central Ohio. Good local cattle country. Entire plant and office constructed of yellow brick and tile, capacity 250 cattle and 200 calves and lambs per week; 3 good coolers. Refrigeration and all equipment new; 4 nearly new insulated delivery trucks; all rails in Beef cooler are regulation height, (11'2"). Plant is operating at near capacity and there are no O.P.A. or other suits pending, the records are clear. The plant and business will be sold as one and for Cash only. Speculators and bargain hunters need not make inquiries. FS-168, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

West Coast Packinghouse

FOR SALE: Excellent location, near major stock yards, feed mill and feed lots adjacent to plant. A-1 condition, equipped for complete processing. Sausage kitchen can produce 45,000 to 50,000 pounds a week. Modern rendering and cooking equipment recently installed. 40 hour weekly capacity: 1,000 cattle, 4,000 sheep, 1,500 hogs. FS-177, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: State inspected, central Pennsylvania abattoir and meat processing plant, now in profitable operation. Capacity, 200 cattle, 500 hogs weekly. Price and terms upon application to Dauphin Deposit Trust Co., Executor, Harrisburg, Pa.

See Page 49 Opposite for Additional Classified Ads

BUSINESS OPPORTUNITIES

Client wishes to establish a kosher sausage and meat specialty business. Has suitable building in New York City, and necessary capital to fully finance all equipment and supplies. Seeks experienced man to organize and operate enterprise. No investment sought. Give full details of experience. References required. Nathan Sneedler, Attorney, 225 Broadway, New York 7, N. Y.

Modern plant for sale in western Nebraska, long established. All killing equipment new, capacity, 200 cattle and 400 hogs weekly. Sausage kitchen. Over 1,000 new lockers. This is not a B.A.I. plant. Situated on 25 acres of ground. Very nice feed lot and includes a lovely home. This plant is ideal for expansion. Curiosity seekers not solicited. Priced very low for quick sale. Phil Hanover, Inc., 1817 Baltimore Ave., Kansas City 8, Mo.

FOR SALE: Packing plant in large city in California including feed lots, feed mill—capacity 1,000 cattle, 4,000 sheep and 1,500 hogs weekly. Quota—1,800 cattle per month. Complete processing—sausage kitchen—spur track—complete dry rendering equipment, 5 smokehouses and curing department. E. G. James Co., 316 S. LaSalle St., Chicago 4, Ill.

FOR SALE: Dry rendering plant in good working condition: 5-14 melter; Mitts & Merrill shredder; Anderson expeller; Jay-Bee hammer mill; 40 H.P. Ridgway engine; Keefer boiler. Building 26x60, on farm of 57 acres. Everything in good condition. Running water and electricity. Possession at once. P. A. Vogt, R. D. #4, Danville, Pa.



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

MISCELLANEOUS

WANTED TO BUY
SAUSAGE PRODUCTS
and CANNED MEATS

fresh or frozen, such as minced bologna, cooked salami, frankfurters and all other fresh sausage products.

BEEF FAT, fresh or rendered.

FROZEN OFFAL ITEMS of all kinds, both edible and inedible.

Wire offerings at our expense.

MARTIN PACKING COMPANY
127-139 Belmont Ave. Newark 8, N.J.

Green Gut is Valuable
Experienced Operator
Will Handle All Cleaning Operations
Hog, Sheep and Beef
Profit Sharing or Outright Purchase.
W-178, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISEMENTS

SEE ALSO BOTTOM OF PAGE 48

POSITION WANTED

Plant Superintendent

Have full knowledge of all operations in either a large or small plant handling all species of live stock. Have over 20 years' experience; not afraid to assume responsibility. Fully qualified to handle all labor situations handled. Good references. Would prefer locating in midwestern or southwest. W-162, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GENERAL SUPERINTENDENT: Practical, all-around plant operating experience, whether beef or hog, small stock, killing, cutting, rendering, preserving, sausage manufacturing, etc. Can handle all labor and get results. Varied experience in both large and small plants as superintendent. W-161, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER OR SUPERINTENDENT: Over 25 years' experience in full production, sales, all killing and cook in both a large and medium plant. Good in handling help. Fully acquainted with Federal inspection and government regulations. References. W-166, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Hog Cutting & Killing Foreman

Splendid opportunity exists for a man of wide experience in hog cutting and killing. Department has capacity for 10,000 or more hogs weekly with one foreman. Lifetime job at top salary for the right man. Plant is located east of the Mississippi. Give full particulars in reply, concerning age, experience, size of family and references. W-151, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Long established meat packer in Ohio has need for plant superintendent. Must required to have experience in maintenance of all plant equipment including ice machinery. Also must be able to handle all plant personnel. Position will not require purchase of livestock or sale of meat. Give full particulars in first letter and salary required. All inquiries held in strict confidence. W-172, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Glue Expert

Large company seeks experienced man to establish and operate glue plant abroad. Must have thorough knowledge of latest methods and equipment. Will require six months to one year out of state. Fine opportunity and good salary for right man. Give particulars, first letter. W-174, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Packinghouse Superintendent

Established independent packer located in Texas needs experienced plant superintendent. Operations include killing, rendering, and sausage manufacturing. Applicant should be able to plan and install improved methods and increase production. A real opportunity. W-163, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER: Accountant for small modern packing plant in Indiana. Capable of assuming executive responsibilities. Must be able to take complete charge of all cost-accounting, pay-roll, government reports and all general office routine. Write in full detail past experiences, salary expected. W-164, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT to plant superintendent: A southern packer has opening for experienced pork operations man. Killing, cutting, curing, dry rendering, hog buying. This is an excellent opportunity and a permanent position. Business established for years with U. S. inspection. All replies confidential. W-162, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plant located in the Pittsburgh district. Write full details. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: General sausage foreman who can assume full responsibilities of making complete line of sausage products and handling labor. Good future right man. Send references and experience in first letter. All replies kept confidential. W-173, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Manager for small slaughtering plant, killing hogs and cattle. Must be conversant with O.P.A. and subsidy regulations. Peters Sausage Co., 5454 W. Vernon Highway, Detroit 8, Mich.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

Large eastern independent processor wants experienced office manager with knowledge of packing-house cost accounting. Excellent opportunity and liberal salary to right man. Replies held strictly confidential. W-161, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Fully experienced packing house man for position of assistant export manager. Must fully understand packing house products and availability. Write fully. W-165, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SECRETARY (Female): The president of an Eastern packing company is seeking the services of a capable assistant with executive ability. Give full particulars. W-175, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Smoker in all beef sausage factory. Steady job. Excellent working conditions. Good pay. W-176, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SERVICEMEN'S ADS

WANTED: A complete line of canned meats for the Territory of Hawaii, on a strictly commission brokerage basis. Ten years' canning goods brokers experience, with the exception of the time spent in the armed forces. Best of references supplied from our principals and local wholesalers. Will consider handling cured meats also. W-169, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE PRODUCTION SUPERINTENDENT: Veteran, age 37, 22 years' experience, wants position in Chicago vicinity. Now employed in South. W-180, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Working sausage foreman seeks position. Go anywhere. Excellent references. Handle help. Available at once and go anywhere. W-167, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

EQUIPMENT FOR SALE

2 ANCO BACON SKINNERS: Latest models No. 636, rated 400 to 600 pieces hourly capacity of smoked bacon, each complete with 2-H.P. 3-phase, 60-cycle, 220/440 volt, waterproof motor and a starter. Real bargains at \$500 each. 1 O'CONNOR FRESH PORK SKINNER: Latest model 400 to 600 pieces hourly capacity, for use on either fresh or smoked products; complete with 1/2 H.P. 3-phase, 60-cycle, 220/440 volt motor. Price \$1,100. All machines were in daily use prior to being turned over to us in trade on our HINDMASTER Skinners and would be suitable for an operator just getting started or one with a very small production who wants good equipment at about half the new price. All were reconditioned by us and are in first-class operating condition but are being sold without mechanical guarantees. Ready for immediate shipment, all prices being net, f.o.b. our plant, cash with order. Immediate refund in case of prior sale. Dohm & Neile, Inc., 4745 W. Florissant Ave., St. Louis 15, Mo.

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #21 expeller, 15 H.P. A.C. motor; 1-Moeckin crackling expeller, 2-4x2 and 4x9 load rolls; 1-Brech 1000 lb. meat mixer; 1-4x12" mechanical cooker; 1-#41 meat grinder; 1-#27 Bafalo silent cutter; 1-Cressey #55 and 1-Victor #33 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: Double jacket aluminum steam cooker, complete with trap and reducing valve, size 25-3. Hospital for Crippled Adults, Memphis, Tennessee.

EQUIPMENT WANTED

WANTED TO BUY

METAL SLAT TRUCKS FOR IMMEDIATE DELIVERY: New or used. Approximate inside measurements, 48x30x26. Stahl-Meyer, Inc., Purchasing Department, 172 East 12th St., New York 35, N. Y.

WANTED TO BUY: Used cattle weighing scale, capacity 20,000 lbs. Must have registering beam. Nichol Packing Co., Inc., P. O. Box 354, Sheboygan, Wisconsin.

WANTED: Sausage stuffer 100#, motor driven. W-178, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED TO BUY: Two Anderson R-B expellers. Phoenix Tallow Co., Phoenix, Arizona.

Undisplayed/ not solid. Minimum 20 words \$3.00, additional words 15¢ each. "Positions wanted," special rate: minimum 20 words \$2.00, additional words 10¢ each. Count address or box number as four words. Headline 75¢ extra. Listing advertisements 75¢ per line. Displayed, \$7.50 per inch. 10% discount for 3 or more insertions.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Bariant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for our weekly bulletins.

4-STEAK TENDERIZERS, like new, electric driven, each.....	\$235.00
5-SCALES, 10# capacity, Toledo, 5# on dial, 5# on beam, model 622D, each.....	65.00
2-SCALES, Trier, 70# cap., platform dimensions, 12"x14"x6" high, each.....	30.00
1-FAT CUBER, Buffalo 2 HP like new.....	425.00
1-MEAT CUTTER, ROTARY, with eleven 16" knives set 2" apart, motor driven, no motor, Keebler.....	450.00
1-MEAT CUTTER, Randall, 50" vee belt drive.....	500.00
2-SILENT CUTTERS, Buffalo #43A, direct drive, no motor, each.....	350.00
1-SILENT CUTTER, Buffalo #38-A, Vee belt driven.....	300.00
1-SILENT CUTTER, Buffalo #32B, direct driven, no motor.....	250.00
1-GRINDER, Buffalo #368B, chain driven, with knives, plates, almost new feeding screw, safety tray, no motor.....	550.00
1-STUFFER, Randall, 400#, old style, outlets on head, 2 valves, tubes.....	450.00
1-KETTLE, 8.3, 200-gal. steel, 42" dia. x 36", 2 bottom drain, 75# pressure.....	175.00
1-KETTLE, 8.3, 32" dia. x 26" deep.....	150.00
1-KETTLE, 8.3, fully jacketed, 28 1/2" O.D., 23" I.D., 22" deep, 34" high.....	20.00
1-KETTLE, 8.3, fully jacketed, 36" O.D., 31" I.D., 21" deep, 34" high.....	30.00
1-KETTLE, 8.3, 50-gal. stainless steel, NEW, never uncrated.....	225.00
4-KETTLES, 8.3, 60-gal. stainless steel, Green, NEW, never uncrated, each.....	175.00
1-BONE REDD, Redfield, 43" high x 36" wide x 61" long, 24" saw, adapted for motor drive, all metal, less motor.....	100.00
5000-HOG GAMBRELS, wooden, standard 22", NEW, each.....	.18
1-BELLY ROLLER, Boss, Single, with motor.....	245.00
70-BACON CURING BOXES, galv., each.....	11.00
1-HYDRAULIC PRESS, Southwick 1130 ton, 2 column, 30" ram, with steam pump.....	3,125.00
1-COOKER, 5x10', 20 HP Gearhead motor, all welded, 45 days' delay, NEW.....	3,750.00
1-COOKER, 5x9', 15 HP Gearhead motor, all welded, 45 days' delay, NEW.....	3,250.00
1-HORIZ. TANKAGE DRYER, 5x16', Hamler, steam jacket tested at 175# hydrostat, speed reduction and 50 HP A.C. motor.....	1,600.00
1-PULVERIZER, Bauer, 24", 30 HP motor.....	450.00
2-AMMONIA COMPRESSORS, 6x6 Branswick-Kroeschell with valves, oil traps, Vee belt, fly wheel, without motor, excellent condition, each.....	550.00
1-AMMONIA COMPRESSOR, 6x6 Baker, flat belt drive.....	500.00
1-BELT CONVEYOR, 90 ft., rubberized canvas, 12" wide, per foot.....	5.00
1-FAN, Clarge, 5 1/2" W, NEW.....	1,000.00
1-AIR CONDITIONING UNIT, Kathabar #150, Dehumidifier, NEW.....	700.00
1000 ft. 4" GRAVITY CONVEYOR, 14", 8" rollers, 6" centers, ball brg., per foot.....	900.00
6 sets PLATFORM TRUCKS, 9 trucks and jack per set, truck size 40"x60", steel reinforced, per set.....	2.50
1-MOTOR, 20 HP, 9 rpm, 1200 RPM, new bearings, reconditioned, completely reconditioned and guaranteed.....	165.00

Telephone, wire or write us if interested in any of the items above, or in any other equipment. We solicit your offerings of surplus and idle equipment as we have buyers for most types of equipment.

Barlant and Company

BROKERS—SALES AGENTS

1740 Greenleaf Avenue
CHICAGO 26, ILLINOIS
SHELDRAKE 3313

SPECIALISTS
In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

Meat and Gravy

Although there are a great many ladies in the city of Newark who can discuss the opera with facility and understanding, it is doubtful if any except Miss Ethel Laucks can discuss Faust and hogs with equal intelligence. Miss Laucks, whose avocation is music, is the traffic manager of a Newark meat packing company. Starting as a telephone operator, she soon branched out into other phases of the business. Meat packing had a fascination for her from the beginning, she says, and the men around the plant got a big kick out of having a girl show interest in such work. She reports that she wasn't a bit squeamish about seeing the hogs killed and before long became expert enough to diagnose the conditions of the animals as they arrived for slaughter. After learning to buy livestock, she graduated into the traffic department which she thinks is one of the most interesting parts of the business.



Firemen had to use their hay hooks for the first time in several years in fighting a fire that recently destroyed more than 50 tons of baled hay belonging to the Hill Packing Co., Topeka, Kans. The hay hook was regarded as one of the most essential tools in the fire fighting equipment during the horse drawn age, but in recent years firemen have had little use for the hooks, although they have been carried on fire trucks. It was necessary to cut open a large number of bales to put out fires that were smoldering inside.



Latest fashion news in the cow world is that the well-dressed cow now wears rubber galoshes, complete with zippers. *Business Week* reports that dairy farmers are equipping their cattle with rubber galoshes to prevent hoof rot.



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Back in 1905 the National Livestock Association was toying with the idea of entering the meat packing business—a thought that has suggested itself to similar groups from time to time down through the years with negative results. As usual, the plan died a-borning, with THE NATIONAL PROVISIONER charging that "the stockmen did not even give moral support to the \$5,000,000 scheme. They soon realized that they knew more about growing stock than they did about killing and dressing meats. They knew less about the cost and methods of operating by-products factories. The stockmen also realized that the raising of livestock was less precarious and at least as profitable, with all its drawbacks, as the packing of meats. . . Some of the big stockmen made experiments in the killing business before deciding whether or not they would take shares in the proposed company. The steers were invoiced at the market. The meat was killed and sold by retailers; the raw by-products were sold in the open market. The butchers showed a profit on the transaction, but the profit had to be deducted from the box cost. The sales were immediate and no meat was shipped, refrigerated or carried. The extra cost to prepare and keep commercial beef showed a deficit or a loss on the whole. The members making the experiment became more convinced that the killing of meats on a large scale was unprofitable to the cattle raisers. . . The packers do not raise livestock for the business reasons that keep stock raisers out of the slaughtering field."

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